

CHÂTEAU
DURFORT
VIVENS

2^{ÈME} GRAND CRU CLASSÉ EN 1855
MARGAUX

VINTAGE 2014

CHÂTEAU DURFORT-VIVENS

During this second year in biodynamic conversion, We were able to observe the balances favored by the vine with its environment.

We harvest healthy, rich and very fruity grapes. A few months after its bottling, Château Durfort-Vivens 2014 already distinguishes itself with a ruby, shiny and intense color and also its complex and deep bouquet. The nose is impressive of purity, intensity and brightness. The nuances of black fruits are in accordance with the floral, mineral and spicy notes. The barrel ageing is already outstandingly integrated with fine notes of coffee and vanilla beans. The first impression on the palate, shows a rich, fresh and balance wine. The texture is juicy and fleshy with a touch of minerality that keeps an elegant freshness. The finish is powerful and very long, with harmony and sweetness. The pairing with flavourful and generous dishes will sublimate the richness, the easyness and the power of the wine ; as with a stew of beef cheek, an osso bucco or just a dish of delicatessen and cheeses.

Although this young vintage already expresses a very beautiful opening, it has a long ageing potential.

CLIMATE and HARVESTS

Heat and sun of April favour a fast and homogeneous vegetative cycle of the vines. The vintage looks very early. The rains of the end of May disturbed the blooming and caused sagging and millerandage, especially for the young merlot plants. Fortunately, the weather is radiant in June and the blooming is fast and very homogeneous. The cycle loses its advance in summer, in particular in August with a gloomy and exceptionally cold weather. The veraison is pretty late. Finally, a bless Indian summer settles down from the beginning of September and till the end of October.

The conditions were great for a regular, slow and complete maturation and we can harvest every plot at its optimal ripening and under a sunny sky.

Merlot : September 19 to 29th

Cabernet sauvignon : September 29th to October 15th

Average yield : 37,5 hl / ha

BLEND

- Cabernet sauvignon : 90 %
- Merlot : 10 %

Date of bottling : June 30th of 2016



Technical specifications

A.O.C	Margaux
Classification of 1855	2 nd Classified Growths
Surface	65 hectares including 55 of vineyard
Soil	Deep gravels from the quaternary period (Günz et Mindel) with a sand and clay soil matrix
Density of plantation	6600 to 8300 plants / hectare
Vats room	Wooden and concrete vats with capacities that enable each parcel to be vinified separately
Barrels	Bordeaux type barrels made from fine grain oak from the forests of the center of France. The barrels are renewed yearly. 18 month of ageing in 50% of new oak
Owner	Gonzague Lurton
Director	Jérôme Hérantal