

CHÂTEAU DURFORT VIVENS

2^{ÈME} GRAND CRU CLASSÉ EN 1855
MARGAUX

VINTAGE 2013

Relais de Durfort-Vivens

2013 was the first vintage of full conversion to biodynamic methods, following gradual implementation since 2009. Bright garnet colour with glints of violet. Intense nose, harmoniously combining notes of red fruit (strawberry, cherry) with scents of white flowers and pepper. After aeration, the bouquet gains further intensity and complexity with the development of notes of cigar leaves, mineral notes and black fruit (blueberry), underscored by a very gentle hint of maple syrup.

On the palate, the attack is clean and fresh. The structure shows good balance supported by silky tannins. Overall, there is an elegant freshness and great finesse. The finish is long, with well-integrated notes of red fruit.

A very harmonious wine, characterized by finesse and freshness, that can be enjoyed now, or aged for another three to five years. It will go very well with delicate dishes such as poultry and fish, or even strawberries, served fresh in a salad.

HARVESTS

The Ripening conditions were good and generally normal for Margaux. A marked hot period at the end of August and early September accelerated ripening, but the warm nights and ambient humidity created a serious threat of botrytis. The grapes had not completely caught up in September, but they were already expressing lots of fruit, without being perfectly ripe; they certainly no longer presented any plant flavours. The unfavourable weather conditions meant that it was preferable to start the harvests quickly. We adapted the vinification stage to this maturity by using very gentle extraction procedures, to preserve the fruit and encourage silky tannins

Merlot: 27 to 30 September

Cabernet franc: 5 October

Cabernet sauvignon: 1 to 6 October

Yield: 23.5 hl/ha (the lowest since 1991, the year of the frost)

THE BLEND:

- Cabernet sauvignon: 85 %
- Merlot: 15 %

MATURING:

Relais de Durfort-Vivens 2013 was aged in oak barrels for 12 months with 20% new oak.

Date of bottling : 12 may 2015



Technical specifications

A.O.C.: Margaux

Classification: Second Grand Cru Classé in 1855

Area: 65 hectares of which 55 are vines

Terroir: deep gravel from the Quaternary period (Günz and Mindel) with a sand/clay matrix

Planting density: 6600 to 8300 vines/hectare

Vat 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 central France. The barrels are renewed every year.

Owner: Gonzague Lurton

Director: Jérôme Héranval