

CHÂTEAU DURFORT VIVENS

2^{ÈME} GRAND CRU CLASSÉ EN 1855
MARGAUX

VINTAGE 2014

Relais de Durfort-Vivens

This is our second year of applying biodynamic methods to the entire vineyard. We are already seeing beneficial effects on the vines' natural balance with their environment. The grapes that we harvested were healthy, rich and very expressive.

The excellent climatic conditions during harvest allowed us to achieve perfect ripeness for the fruit from each parcel. A bright colour of intense ruby red with garnet reflections.

On the nose, intense, elegant and complex, first with aromas of red fruit and white flowers. On aeration, smooth notes of cigar leaf, Espelette pepper, liquorice and vanilla pod. The attack on the palate is full and fresh. The balance is remarkable and the texture fine and silky. The taster will appreciate the very fine elegance of this wine, faithful to the style of the great wines of Margaux, leading to the remarkable finish with an explosion of freshness and impressive length with floral and fruity notes accompanied by a pleasant impression of sweetness. It will go wonderfully with roast poultry, a rack of lamb or creamy cheeses such as Mont d'Or. While this young vintage is already showing a very fine beginning, it has the potential to last 10 to 15 years.

HARVESTS

Warmth and sun in April were favourable for a quick and even start to canopy growth throughout the vineyard. It looked like the vintage would be very early. Poor fruit set and uneven berry size caused concern for the young Merlots. Luckily the brilliant weather in June meant that flowering was quick and even for most of the vineyard. The growth cycle fell back again in the summer, especially in August with gloomy and exceptionally cold weather. Véraison was late; all would depend on the late season. The Indian summer came like a blessing at the beginning of September and lasted through to the end of October. Even, slow and complete ripening conditions came together and we were able to harvest each plot at its best, with calm weather.

Merlot: 19 to 29 September

Cabernet sauvignon: 29 September to 15 October

Yield: 37.5 hl/ha

THE BLEND:

- Cabernet sauvignon: 75%
- Merlot: 25%

Conscious of the great quality of the vintage, we have chosen to remain discriminating in our selection and to produce one of our best ever Durfort-Vivens. The second wine has also benefited from this decision, and the large proportion of third wine (30%) has fine-tuned its selection.

16 months aging in French oak with 20% new barrels.

Date of bottling : 30 June 2016



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

www.durfort-vivens.com