

CHÂTEAU
DURFORT
VIVENS

2^{ÈME} GRAND CRU CLASSÉ EN 1855
MARGAUX

VINTAGE 2019

CHÂTEAU DURFORT VIVENS

Primeurs

While we are preparing the bottling of our glorious 2018 vintage, and tend to the vines as the 2020 progresses, activity in the cellar is relatively peaceful, as 2019 slowly ages in barrels and terracotta jars.

When we decided to convert the property to biodynamic agriculture in 2012, ultimately obtaining certification from Demeter® in 2016, our desire was to be more attuned to nature, and to express its beauty in our wines.

We have not been disappointed by the new dimension that Château Durfort-Vivens' wines have acquired. We have shifted from a world of manufacturing to one of orchestration.

2019, like every vintage, has its own personality. This has evolved harmoniously, but not without taking us through many kinds of emotions! The spring frost luckily raised more fears than damages. Then flowering was exceptionally uniform, the most spectacular that I have had the good fortune to witness, giving birth to immense optimism. This was then dashed by the rain in June, and the spectre of the downy mildew returned from the previous year to haunt us day and night. Fortunately, this threat remained largely in our imaginations, and the vines and their grapes continued to grow harmoniously through a hot, dry summer and a late season that brought a few welcome showers.

This 2019 Château Durfort-Vivens is like a cold-blooded animal. It met various challenges with phlegm, while we were so worried, and now with the first tastings, it quietly wowed us by its impressive balance.

HARVEST

- Merlot 17 to 19 september
- Cabernet franc 23 september
- Cabernet sauvignon 23 september to 10 october

YIELD 2019

50 hl/ha

BLENDING

- Cabernet sauvignon : 90 %
- Merlot : 10 %

MATURING

The DURFORT-VIVENS 2019 will be raised for 18 months for 2/3 in new barrels and 1/3 in terracotta jars.

Certified



Technical sheet

AOC appellation :	Margaux
Ranking :	2nd Classified Growth in 1855
Surface of the vineyard :	65 hectares of which 55 are vines
Soil :	deep gravel from the Quaternary period (Günz and Mindel) with a sand/clay matrix
Density :	6600 to 8300 vines/hectare
Vats :	wooden, concrete vats and terracotta jars with capacities that enable each parcel to be treated separately.
Barrels :	Bordeaux type barrels made of French oak from the centre of France. 60 % of new oak
Owner :	Gonzague Lurton
Production Manager :	Léopold Valentin

www.durfort-vivens.com