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THE 2015 VINTAGE
AT CHÂTEAU
DURFORT-VIVENS

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2^{EME} GRAND CRU CLASSÉ EN 1855 • MARGAUX

THE 2015 VINTAGE AT CHÂTEAU DURFORT-VIVENS



Weather: exceptional conditions

- The rather mild, dry winter seemed likely to hinder the start of the growth cycle. However, even though the rainfall during the winter was only moderate, it was enough to ensure sufficient reserves of water. The spring weather would be a deciding factor with regard to the risk of disease in the vineyard.
- Spring was perfect. Exceptionally low rainfall compensated for the absence of low winter temperatures and contained the risk of disease, especially since the beginning of the spring was relatively cool. April and May were hot and dry, ensuring a uniform bud break and steady growth.
- We couldn't hope for better conditions for flowering, which was fast and uniform across all plots.
- The vineyard continued to benefit from sunny weather through to the onset of ripening. The setting of the fruit was rapid and uniform. The foliage and bunches were in perfect health.
- Photosynthesis was in full swing and treatments were reduced.
- Scorching temperatures at the end of June - beginning of July resulted in early water stress, leading to a rapid start to the ripening stage. A little rain late in July came at the perfect time to avoid any checks in the vines' development, and the bunches were able to begin ripening.
- Thanks to the sunny days and cool nights, ripening was slow, steady, and complete. These conditions continued throughout the late summer period, enabling us to take our time and harvest each plot at optimal maturity.

Work in the vineyard: hardly any constraints

- 2015 is our third year of applying biodynamic methods to the entire vineyard. The very favourable weather conditions accentuated the benefits of this technique, which respects and encourages the natural balance between the vines and their environment.
- The phases of the growth cycle followed one another without any problems. The weather enabled us to fine-tune our approach, and the vines had never been in such good shape as the harvests approached.

Harvests: relaxed and unhurried

- As the harvests approached, the vines remained in excellent health. Warm, sunny days and cool nights helped to maintain this situation until the grapes on each plot reached perfect ripeness.
- **Harvest dates:** The Merlot grapes were harvested in three days, on the 15th (for the young vines), 17th and 21st September. The Cabernet harvest took eight days from 29 September to 8 October.
- **Yield:** 48 hL/ha. Thanks to the excellent weather conditions and the beneficial effect of the biodynamic methods, we returned to a satisfactory level of production, as in all great vintages in Bordeaux.

Vinification: getting the best out of an exceptional vintage

- In a logical progression after the 2014 vintage, we were able to return to fundamentals. The extractions were fuller, with higher temperatures than in recent years and longer maceration periods
- Each plot expressed its identity in the vat. We were able to work on the basis of extracting all the potential of fully ripened grapes. The wines are rich and very aromatic, offering all the harmony and elegance that can be expected of great Margaux.

Blend: One of our greatest achievements

- In 2015, all of our plots were able to reach their full potential. Aware that expectations are high, we have maintained a very rigorous level of selection for the grand vin, which only represents 40% of production, the rest being allocated to the second wine.
- **Blend:**

Cabernet sauvignon	90%
Merlot	10%

*For more detailed information and pictures,
please consult, or download, our report on the 2015 vintage in Margaux, available
on our website www.durfort-vivens.com.*

