

# CHÂTEAU DURFORT VIVENS

2<sup>ÈME</sup> GRAND CRU CLASSÉ EN 1855  
MARGAUX

## VINTAGE 2013

# CHÂTEAU DURFORT-VIVENS

2013 was the first vintage of full conversion to biodynamic methods, following gradual implementation since 2009.

This vintage offers a very subtle expression of the finesse, elegance, freshness of fruit and harmonious finish that one expects from a great Margaux terroir. The nose offers a superb concentration of red fruit, accompanied by very elegant, fresh floral (lilac, violet) and mineral notes. On the palate, connoisseurs will recognize the finesse and freshness of a great Margaux, with a perfectly balanced, silky texture and wonderful notes of red fruit underscored by a hint of spice (Szechuan pepper) and tobacco leaf.

This very well-balanced, elegant wine has shown a delightfully open character since bottling and will make a perfect accompaniment to refined, subtly-flavoured dishes such as line-caught sea bass baked in parchment paper, roast fowl or a sauté of veal with morels.

Best time to drink: 2020 - 2030

### HARVESTS

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)

Flowering was late and accompanied by record rainfall. Despite plenty of clusters emerging, the potential production was severely affected by flower abortion and uneven grape size.

### THE BLEND

In 2013, the grand vin barely represented 40% of production.

- 82% Cabernet Sauvignon
- 17% Merlot
- 1% Cabernet Franc

### MATURING

Château Durfort-Vivens 2013 was aged in oak barrels for 18 months with 50% new barrels.

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

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

**Density of planting:** 6.600 to 8.300 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