

CHÂTEAU DURFORT VIVENS

2^{ÈME} GRAND CRU CLASSÉ EN 1855
MARGAUX

VINTAGE 2011

CHÂTEAU DURFORT-VIVENS

A vintage in which we made fruit and finesse the priority. The nose, still a little buttery, expresses lovely notes of red fruit (redcurrants), dark fruit (blueberries), violets, and light tobacco. The attack on the palate is smooth and evolves with a fresh, refined texture. Very pleasant, fruity, full-bodied character. A delicious sweetmeat. The finish is moderately long and elegant with notes of fresh fruit and vanilla. Although only recently bottled, this wine already makes a fine accompaniment to numerous dishes or can be enjoyed on its own as an aperitif, perhaps enhanced with little fine charcuterie or fresh cheese.

HARVESTS

Harvest dates and degrees of ripeness:

This was a hot, dry year. The vines began their growth cycle two weeks early. On 4 June a severe hail storm resulted in losses of 15 to 80% depending on the plot and then dry weather slowed the vines down until a period of heavy rain at the beginning of August enabled normal development to resume and accelerated the start of the ripening process. Conditions for the ripening and picking of the grapes were excellent.

The very favourable climate enabled the number of treatments to be halved. Extensive, meticulous canopy management was required to compensate for the hail damage and the dry weather, and to ensure a homogeneous harvest in each plot.

Merlot: 09 to 19 September

Cabernet franc: 15 September

Cabernet sauvignon: 13 to 23 September

Average yield: 24 hL/ha

BLEND

- Cabernet sauvignon: 75%
- Merlot: 20%
- Cabernet franc: 5%

MATURING

Château Durfort-Vivens 2011 was aged in oak barrels for 18 months with 50% new barrels. Regular racking and fining with natural egg white accompanied this stabilization period for the wine before bottling.

Date of bottling: 28/06/2013.



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