

CHÂTEAU DURFORT VIVENS

2^{ÈME} GRAND CRU CLASSÉ EN 1855
MARGAUX

VINTAGE 2012

CHÂTEAU DURFORT-VIVENS

Château Durfort-Vivens 2012 has a superb colour, deep ruby with garnet reflections. It is intense and complex on the nose, which delicately combines red fruits like Morello cherry and red currant with yellow plum, notes of white flowers (lilacs), spices (Cayenne pepper, liquorice), and a slight hint of tobacco and cigar box.

The aromas from ageing are already remarkably well integrated with the softness of warm brioche. The elegant fragrance is supported by fresh mineral characters. The palate is a pure expression of the elegance and finesse of the greatest wines of Margaux. The attack is clean and fresh. The texture is finely crafted with silky and charming tannins that extend the finish harmoniously, with a wonderful mineral freshness in the tradition of the great terroirs of Margaux.

This 2012 from Durfort-Vivens invites tasters to let themselves be carried away by its soft sensations of balance, harmony and finesse, offering them all the elegance and richness of its terroir.

CLIMATE AND HARVEST

The mild winter resulted in the growth cycle starting relatively early. Growth was further encouraged by abundant rain at the end of April. A cool spring slowed development down, particularly the flowering, which was spread out over a long period. Rain at the beginning of June hindered the fertilization of the Merlot, and there was some flower abortion. A very dry summer helped to reduce the threat of disease, but caused significant problems for the younger vines. The grapes changed colour in mid-August and ripened slowly and uniformly in good conditions.

Harvest dates

Merlot: 04 to 08 October

Cabernet franc: 09 October

Cabernet sauvignon: 08 to 14 October

Average yield: 32 hL/ha

BLEND

- Cabernet sauvignon: 79%
- Merlot: 19%
- Cabernet franc: 2%

Date of bottling: 24/06/2014.



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