



Château Durfort-Vivens, `Vivens` Margaux 2012

PRODUCER

Château Durfort-Vivens owes its name to the Durfort de Duras, a powerful family in the South West of France that came to Margaux in the fourteenth century. In 1824, the Viscount of Vivens' name was added to that of Durfort. The 1855 classification ranked Durfort-Vivens as a Second Cru Classé. Vivens, the second wine, was first produced in 2004 predominantly coming from younger vines and selected parcels.

VINEYARDS

Located in the communes of Margaux, Cantenac and Soussans, the Durfort-Vivens vines are planted on hilltops made up of deep, poor gravel. The gravel was deposited by successive riverbeds of the Garonne in the Quaternary period. This magnificent terroir enables an early optimal ripening of the Cabernet Sauvignon grapes, allowing a full expression of the finesse and silkiness of the tannins, resulting in the freshness and elegance characteristic of a great Margaux. All vineyard work is done by hand at the beginning of the vegetative cycle. Pruning is adapted to the vigour of the vine, with the removal of excess buds, shoots and leaves. This brings richness, concentration and complexity to the grapes. Gonzague Lurton, head of the estate, introduced organic farming and the vineyards are in conversion to Biodynamic since 2009.

VINTAGE

2012 was generally a wet, late year with a hot mid-summer. Bad weather in October compromised quality at the crucial moment, meaning that the earlier-ripening Merlot-based reds were less adversely affected. Micro-management in the vineyard was key to making good Cabernet-based wine.

VINIFICATION

Each plot is vinified separately and aged for 16 months in 30% in new oak and 70% one year old barrels. Regular racking and fining with natural egg white accompanied the stabilisation period before bottling.

TASTING NOTES

Beautiful dark red colour with purple tints. The nose is very expressive, with intense aromas of cassis and blackberries, which are also noticeable in the mid-palate. Ample and round, the body is well structured with polished tannins and delicate layers of oak. Smoke, floral aromas and slight spicity notes rise after further airing of the wine.



VINTAGE INFORMATION

Vintage	2012
Region	Margaux, Bordeaux
Grape Varieties	82% Cabernet Sauvignon 17% Merlot 1% Cabernet Franc
Winemaker	Gonzague Lurton, Jérôme Hérainval
Closure	Natural Cork
ABV	12.5%
Residual Sugar	1.1g/L
Acidity	5g/L
Wine pH	3.77
Bottle Sizes	75cl