Château Durfort Vivens 2005

750mlx12

13.5% alc./vol.

Grape Variety Appellation 67% Cabernet Sauvignon, 25% Merlot, 8% Cabernet Franc Margaux

General Info 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 estate was at the height of its fame: the 1844 vintage sold for more than any of the other Second Crus in the Margaux appellation. The quality of the Durfort wine began to be appreciated at the end of the eighteenth century. Thomas Jefferson, the American ambassador in France and future president, was a wine connoisseur and ranked it directly after Lafite, Latour and Margaux in his fascinating travel diaries. The 1855 classification confirmed his opinion, ranking the wine as a Second Cru Classé. In 1937 the estate was bought by the company owning Château Margaux, whose main shareholder at that time was the Lurton family. In 1961 Lucien Lurton, a great lover and protector of wine-producing terroirs, acquired and restored this exceptional vineyard. In 1992, his son Gonzague inherited the property. He modernized its operation with a view to developing the terroir's unique qualities.

Vintage Already from its berth, 2005 vintage in Bordeaux was proclaimed as one of the very best the kind since vintages 1947, 1949, 1961, 1982 and 2000, which all are counted as milestones in Bordeaux wine history.

2005 started with relatively quiet and cool winter months. Spring was warm with a lot of sunshine; so flowering started on time in the beginning of June and passed quickly and without any problems. From May to September, Bordeaux experienced only few millimetres of rain, but vines adapted themselves really well to the lack of water, despite the fact, that both summer and autumn were quite warm, but not excessively warm. Summer nights were cool, so vines could cool down" and grapes could keep aromas and freshness. Isolated rain showers in the beginning of September helped grapes to reach perfect ripeness, and in Sauternes & Barsac, rain showers kick-started "attack" of Botrytis cinerea fungus.

There were no problems whatsoever with the ripening process of the grapes and these weren't disturbed either up to or during the harvest of known and unknown maladies. At the time of the harvest, grapes were simply perfect, small ones with thick skins, full of aromas, concentrated juice, and tannin.



Soil Deep gravel from the Quaternary period (Günz and Mindel), with a sand/clay matrix

Vineyards The Durfort-Vivens vineyards comprise 55 hectares of vines in all. Planting density is 6666 vines/ha, and Cabernet Sauvignon dominates, accounting for 70% of the vineyard, in keeping with that at other properties in Margaux. The remainder is 24% Merlot and 6% Cabernet Franc, and yields are typically 45 hl/ha. Harvest - Merlot: 23 to 26 September

- Cabernet Franc and Cabernet Sauvignon: 27 September to 3 October

Vinification/ Harvest is by hand, and the subsequent vinification is temperature controlled, as mentioned above, utilising a Maturation mixture of vat materials, including cement, wood and stainless steel. Gonzague Lurton has a direct hand in the winemaking, along with oenologists Yves Glories and Jacques Boissenot. Wine is in Bordeaux type barrels made from fine grain oak from the forests of central France.

Château DURFORT-VIVENS 2005 stayed in barrels for twenty-two months. 45 % of the barrels were new. Fining was carried out with natural egg whites.

- **Tasting Notes** An intense crimson colour that is almost black in the centre, with hints of violet, gives an early indication of the wine's concentration and strength. This impression is confirmed in the mouth with an elegant fruity flavour with notes of blackberry, elderberry and a touch of sweet spiciness. Very good length, elegance, minerality and the deep fruitiness show the potential of this exceptional wine which combines classic style with innovation.
 - Production 8300 cases made Cellaring Drink 2013 – 2020.

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Scores/Awards 92 points - James Suckling, Wine Spectator - March 31, 2008 85-88 points - James Suckling, Wine Spectator - Web Only 2006 81 points - Neal Martin, Wine Journal - July 2009 85-87 points - Neal Martin, Wine Journal - April 2006 89 points - Roger Voss, Wine Enthusiast - June 1, 2008 89-91 points - Roger Voss, Wine Enthusiast - June 21, 2006 88 (+?) points - Stephen Tanzer's International Wine Cellar - May/June 2008 16 points - Jancis Robinson, JancisRobinson.com - April 2006 14 points - Jancis Robinson, JancisRobinson.com 17 points/4 stars - Stephen Spurrier, Decanter.com - November 17, 2008 18 points - Decanter.com - April 10, 2006 87 points - Jean Marc Quarin (no review) 89 points - Jeannie Cho Lee MW, asianpalate.com - May 2010 16 points - Simon Staples, Berry & Rudd Wine & Spirit Merchants **89 points** - Connoisseurs' Guide to California Wine (no review) **17.5 points** - Vinum Wine Magazine - (score only) 16.5 points - La Revue du Vin France (score only) 15.5+ points - Farr Vintner - April 2011 Reviews

⁶ "Delivers blackberry, licorice and dark chocolate character on the nose. Full and rich, with velvety tannins and a long finish. Smoky, decadent and wonderful. The best wine from this estate in a long, long time. Best after 2013. 8,330 cases made"

- JM, Wine Spectator

"Slightly difficult to taste now, but some good fruit and tannin structure. A bit short on the finish. Should develop nicely though. Score range: 85-88." - JS, Wine Spectator

"Tasted single blind at Southwold. A poor showing in blind conditions. There is very little on the nose here. Blackberry, hot bricks, earthy with some sous-bois elements coming through with aeration. Completely overdone on the palate, cloying black fruits, prunes on the short finish. Ersatz. Drink now. Tasted Jan 2009." - NM, Wine Journal

"A dense, backward nose of blueberry and a touch of iodine. The palate is atypically quite modern in style for Durfort-Vivens with a supple, lush mouth feel. Furry tannins with a spicy, slightly animally finish. Does not have much charm at the moment but may improve in barrel. Tasted April 2006." - NM, Wine Journal

"On the lean, austere side, this wine boasts solid tannins. It does have some potential fruit weight and fresh acidity, but it misses the richness in its fruit." - RV, Wine Enthusiast

"89-91 Barrel sample. Very ripe blackberry, almost juicy fruits dominate this wine. But at the same time, there is a comfortable layer of tannins, not huge, leaving an attractive wine that is more about fruit than structure." - RV, Wine Enthusiast

"Good full red-ruby. High-pitched aromas of black fruits, licorice and burnt cinders; quite primary and grapey. Moderately sweet and youthful, with noteworthy concentration to the currant and licorice flavors. Not yet complex, but there's plenty of underlying structure here for aging." - ST, International Wine Cellar

"Very dark maroon. Sweet, almost porty notes on the nose. Very sweet on the front palate, without quite enough acidity. Some strong Merlot influences. Good attempt but not very complex. Fades very fast on the finish. Lack of intensity on the mid palate. Not very appetising. Hot finish. Quite brutal. Unappetising - a bit sickly. Drink 2015-22."

- JR, JancisRobinson.com

This bottle did not perform well." - JR, JancisRobinson.com

"Powerful and closed, with a big finish. Will be very good. Tight now but has huge depth and plenty of weight, though it wears it lightly."

- Decanter.com

"Black-red, really fine natural concentration, slightly smoky, tobacco-leaf nose, even a touch of iron, flavours already complex, masses of energy and grip alongside the deeply fragrant fruit. Drink 2010-25." - Decanter.com

"Deep garnet. Cherries, violets, cedarbox. Fresh, vibrant, lively fruit flavours. Young but appealing violet aromas. This is a wonderful young Bordeaux that has all the classic Margaux elements - appealing violet/floral aromatics and soft rounded tannins with cedarbox flavours. Enjoy now or over the next 10 years." - JCL, asianpalate.com

"The 2005 is very fresh and shows all the Margaux hallmarks of elegance and finesse with beautifully pure fruit and utterly natural with judicious use of oak. This is almost certainly the best Ch. Durfort Vivens in recent years, and in 2005 it certainly lives up to its deuxième Cru status. Exceptional value for the quality of the wine." - Berry & Rudd Wine & Spirit Merchants

"An elegant Margaux style here that we found slightly difficult to judge at our brief tasting at the Union des Grands Crus in early April. There is no doubt that proprietor Gonzague Lurton is a serious young man who has a goal to make fine wine true to the appellation. Recent vintages have shown that this is definitely a Chateau on the rise. Re-tasted in London on April 25th and 27th this was showing so much better than before. A lovely Margaux with beautiful, soft, ripe red fruits. An elegant, perfumed, cherry and raspberry nose, Hints of spiciness. Soft, fine tannins. Elegant, lots of Margaux finesse. By no means a blockbuster but it is sweet, fresh, forward, fine and refined. Good length. Subtle and classy." - Farr Vintners

