

Blanc de Noir de Château Durfort-Vivens 2024

CSPC# 153055

12x750ml

12.5 alc./vol.

Grape Variety	70% Cabernet Sauvignon, 30% Muscadelle (Guespey).
Appellation	Margaux
Classification	Vin de France
Website	https://www.gc-lurton-estates.com/en/chateau-durfort-vivens.html
Analysis	pH: 3.75
Sustainability	Demeter-certified biodynamic viticulture.
General Info	Château Durfort-Vivens owes its name first and foremost to the Durfort de Duras family, who settled in Margaux in the 14th century. Lucien Lurton became the owner in 1961. His son Gonzague inherited Château Durfort-Vivens in 1992. Cabernet franc, 70% and 30% guespey (name formerly given locally to muscadelle, due to its sweet and aromatic content which attracts wasps when the grapes ripen). The 2024 Blanc de Noir de Château Durfort-Vivens is classified as a Vin de France. Because it is a white wine crafted from red and/or aromatic white grapes (such as Cabernet Franc and Muscadelle) rather than the standard red Bordeaux blend, it falls outside the permitted grape varieties for the regional Margaux AOC
Winemakers	Owner: Gonzague Lurton; Technical Director: Léopold Valentin Œnologist consultant: Éric Boissenot
Vintage	The 2024 growing season in Bordeaux provided a challenging but ultimately successful climate for the <i>Blanc de Noir de Château Durfort-Vivens</i>. The vintage was defined by a mild and rainy winter, leading to early budbreak. Spring brought heavy rain and significant mildew pressure, but was followed by a dry and warmly-tempered summer that allowed for optimal maturation and freshness. The specific meteorological and vintage conditions for the 2024 harvest included: • Spring: Wet and cool, which caused considerable disease pressure (mildew) that required rigorous vineyard management. • Summer: Warm (without excessive heat spikes) and drier than average, which prevented water stress and saved the polyphenolic ripeness of the grapes. • Harvest Conditions: Picking for the estate occurred between late September and early October under careful scheduling to retain acidity and aromatic precision. • Style: The 2024 vintage profile resulted in a highly aromatic, precise wine characterized by lifting acidity and striking freshness, characteristic of the Margaux terroir
Soil	It lies on deep gravelly hilltops dating from the Quaternary era (Günz and Mindel). Surface: 1 hectare Plot: Pièce du curé BG4-5 Boston Ouest 3.
Vineyards	The vineyard (55 hectares), planted with 6,600 to 7,700 vines per hectare, is located in the communes of Margaux, Cantenac and Soussans.
Harvest	The fruit is picked strictly to maximize aromatic potential and freshness and is pressed immediately to avoid any color bleeding from the red skins. The 2024 harvest for Château Durfort-Vivens took place from September 23 to October 8.
Winemaking	Immediate pressing to avoid contact between the skin and grape juice. Stirred 2 times a day for 2 months. 6 months ageing on lees in TAVA amphorae (96%) and 4% new oak barrels.
Winemaker's Note	Gonzague Lurton's aim here was to bring out the aromatic richness of a white-fleshed black ce'page of Bordeaux origin, the Cabernet Franc, which comes from very old massal selections on the estate, and a white ce'page forgotten in the Me'doc, the Guespey, a name formerly given locally to the Muscadelle grape, because of its sugar and aromatic content, which attracts the guespes when the grapes reach maturity. This wine surprised us with its freshness and vinosity, a real discovery!



Tasting Notes	Its imposing aromas reveal fine and delicate flavors on the palate, with an admirable length. Acrobatically, this wine presents fragrant and subtle notes of acacia blossom and fresh fruit (citrus, pear, vineyard peaches), all bound together by a delicious creaminess with buttery notes. Reconciling opposites, the Blanc de Noir from Dufort-Vivens offers a sensation of aromatic delicacy on the palate, brought by the Muscadelle, while the Cabernet Franc contributes a certain minerality and a persistent finish.
Serve with	Roast scallops; scallop carpaccio, langoustine, salmon, burrata di Bufala, or lobster. Poultry stew with lemongrass.
Production	6,982 bottles made
Cellaring	Drink 2026 - 2028
