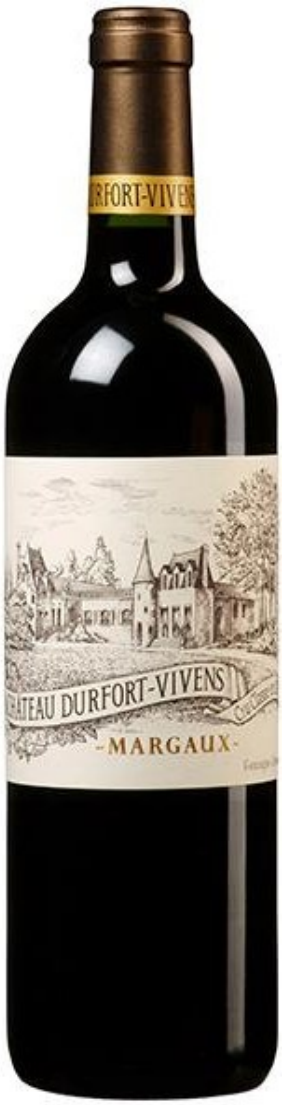
Château Durfort-Vivens 2010

CSPC# 157899 **3x1500ml** **13.9% alc./vol.**



Grape Variety	*74% Cabernet Sauvignon, 22% Merlot, 4% Cabernet Franc.*
Appellation	Margaux
Classification	2ème Grand Cru Classé
Website	https://www.gc-lurton-estates.com/en/chateau-durfort-vivens.html
Analysis	pH: 3.66
Sustainability	The Biodynamic Phase-In: After an eye-opening tasting of biodynamic wines in 2008, Gonzague Lurton converted 20% of the vineyard to biodynamic farming in 2009. For the 2010 vintage, he expanded this eco-framework to 40% of the estate's vines, using the year to rigorously test the impact of chemical-free agriculture on fruit and tannin quality.
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.
Winemakers	Owner: Gonzague Lurton. Technical Director: Léopold Valentin Œnologist consultant: Éric Boissenot
Vintage	The 2010 growing season at Château Durfort-Vivens featured dry, drought-like conditions with very low precipitation (only 267 mm from March to August) and cool summer temperatures that preserved essential acidity and aromatic freshness. • Drought & Dryness: Extremely limited rainfall from March through August caused notable water stress, driving deep root extraction and concentrated flavors. • Cool Temperatures: Summer temperatures were cooler overall than peak heatwave years like 2005, preventing jammy over-ripeness. Diurnal Shifts: Alternating warm, sunny days and cool nights during the harvest window allowed grapes to achieve complete phenolic maturity while retaining balancing acidity.
Soil	Deep gravel from the Quaternary period (Günz and Mindel), with a sand/clay matrix
Vineyards	65 hectares of deep gravels with a matrix of sand and clay. Located in Margaux, Cantenac and Soussans. 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 20% Merlot and 10% Cabernet Franc.
Harvest	The 2010 harvest at Château Durfort-Vivens in Margaux, Bordeaux benefited from ideal weather conditions that allowed for a record 21-day harvest window with 12 days of actual picking, producing a ripe, full-bodied wine. Cabernet Franc: September 12, 2010; Merlot: September 30 to October 7, 2010; Cabernet Sauvignon: October 1 to October 20, 2010. Yield: 25 hl/ha.

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Winemaking	Harvest is by hand, and the subsequent vinification is temperature controlled, as mentioned above, utilising a 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 matured an average of eighteen months in Bordeaux type barrels made from fine grain oak from the forests of central France. 45 to 50 % of the barrels are renewed every year. Aged 18% months, 60% in new oak barrels.
Tasting Notes	The 2010 vintage of Château Durfort-Vivens is a wine of great structure and elegance, with silky tannins and a lovely freshness. The finish is long and persistent, marked by notes of ripe fruits, violet, and finely integrated wood.
Winemaker's Notes	The 2010 vintage stands out with its deep and dark color, a complex nose with aromas of black fruits, cedar, and violet, accompanied by spicy and mineral hints. On the palate, it is powerful and balanced, with silky tannins and a lovely freshness.
Serve with	Roasted lamb rack with cumin and spicy carrot puree. Risotto with roasted root vegetables and cumin.
Production	Approx. 12,000 cases made annually.
Cellaring	Drink 2026 - 2035
Scores/Awards	**91 points** - James Molesworth, Wine Spectator- April 2013 **90-93 points** - James Molesworth, Wine Spectator- April 2011 **87 points** - Robert Parker, Wine Advocate #205 - February 2013 **88-91 points** - Robert Parker, Wine Advocate #194 - May 2011 **89-91 points** - Neal Martin, Wine Advocate - April 2011 **91-92 points** - James Suckling, JamesSuckling.com - April 2011 **92 points** - Roger Voss, Wine Enthusiast - January 2015 **93 points** - Roger Voss, Wine Enthusiast - January 2013 **Review only** - Jancis Robinson, JancisRobinson.com - July 2022 **16 points** - Jancis Robinson, JancisRobinson.com - April 2011 **16 points** - Julia Harding, JancisRobinson.com - April 2011 **18 points** - Stephen Spurrier, Decanter.com - April 2011 **95 points** - Georgina Hindle, Decanter.com - June 2024 **89-91 points** - Jeff Leve, thewinecellarinsider.com - April 2011 **85 points** - Tim Atkin, MW - timatkin.com - April 2011 **93 points** - Neal Martin, Vinous - April 2022 **88 points** - Jean Marc Quarin - April 2011 **89 points** - Peter Moser, Falstaff Magazine - March 2013 **14.5 points** - La Revue du Vin France - January 2012 **18 points** - Bettane & Desseauve - April 2011 **17 points** - Vinum Wine Magazine - March 2013