

La Nature de Château Durfort-Vivens 2023

CSPC# 153057

12x750ml

13.5 alc./vol.

Grape Variety	100% Cabernet Sauvignon.
Appellation	Margaux
Classification	2ème Grand Cru Classé
Website	https://www.gc-lurton-estates.com/en/chateau-durfort-vivens.html
Analysis	pH: 3.66
Sustainability	100% Biodynamic and Organic certified. The vines produce "zero residue" wines.
General Info	In 1954, his father, Lucien, gradually acquired ownership of various classified growths on the Left Bank, which he passed on to his children in 1992. Gonzague belongs to the third generation. After studying business, he took over the reins of the estate and, in a setting of wood where the history of the region breathes through the stone, he allowed this property to reveal its soul... From a rough diamond, far from polishing it, he helped Mother Nature raise it to the firmament of the classified growths of Margaux.
Winemakers	Owner: Gonzague Lurton; Technical Director: Léopold Valentin Œnologist consultant: Éric Boissenot
Vintage	The 2023 growing season for <i>La Nature de Château Durfort-Vivens</i> was defined by a roller-coaster weather pattern that required meticulous biodynamic vineyard management. • Winter & Spring: A mild, highly humid winter led to early budbreak. It was followed by a chilly early spring, which slightly delayed vine growth, and a warm, "tropical" late spring that brought heavy rains and necessitated over 20 treatments to manage humidity. • Summer & Harvest: The wet spring was balanced by a dry, late summer and warm temperatures. This allowed the grapes to achieve optimal phenolic ripeness and preserve a classic Bordeaux balance before harvest concluded. This precise combination of weather stress and biodynamic resilience helped yield a wine known for its cassis aromatics, graphite notes, and high proportion of Cabernet Sauvignon.
Soil	The vines are deeply rooted in quaternary gravel with sandy-clay subsoils and are strictly managed using organic and biodynamic agricultural practices
Vineyards	The 2023 <i>La Nature de Château Durfort-Vivens</i> is crafted from a 65-hectare vineyard across the Margaux, Cantenac, and Soussans communes in Bordeaux.
Harvest	The grapes for <i>La Nature de Château Durfort-Vivens</i> (the estate's 100% Cabernet Sauvignon cuvée with zero added sulfur) from the 2023 vintage were harvested between September 11 and October 4, 2023.
Winemaking	Fermented with indigenous yeasts and aged in amphorae completely without sulfites
Winemaker's Note	<i>La Nature de Château Durfort-Vivens 2023</i> is a standout, no-sulfite-added Margaux. Crafted from a 100% Cabernet Sauvignon parcel, it is fermented and aged exclusively in amphorae to preserve pure, unadulterated fruit. It offers a highly aromatic, concentrated, and silky-smooth expression of the terroir. The estate takes pride in organic and biodynamic viticulture, bypassing traditional oak aging to let the pure grape characteristics shine. This cuvée serves as a natural, unmasked counterpart to their traditionally aged Grand Vin.
Tasting Notes	Offers a vibrant expression of the fruit, celebrated for its subtlety, light to medium body, and concentrated aromas of ripe black and red fruits
Serve with	With a blend dominated by Cabernet Sauvignon, this vintage offers juicy, "al-dente" fruit, fine tannins, and significant aromatic freshness. It pairs beautifully with elevated meat dishes and savory umami flavors. For the best tasting experience, serve the wine at around 15.5°C (60°F). Because of its fresh and juicy profile, it can also be lightly decanted for 30 to 60 minutes prior to drinking to allow the expressive aromas of cassis and dark plums to open up.
Production	Approx 400-500 cases made annually
Cellaring	Drink 2026 - 2033



Scores/Awards **91 points** - Antonio Galloni, Vinous (score only) - February 2026

92 points - Alexandre Ma MW (score only) - November 2025

92 points - Vinum Wine Magazine - January 2026

92 points - Le Figaro, France - January 2026

Reviews *"Initially somewhat shy, it needs time to open up, then reveals pure fruit, sour cherries, cassis, herbal spice, floral tea; seductive on the palate, showing bite and good concentration, the tannins are marked, a lively acidity adds drive; in the finish with blood oranges and red currants."*

- Vinum

"The nose offers a strikingly pure expression, a true bucolic marvel, with wild berries and spicy undergrowth. On the palate, the wine is voluptuous, both creamy and driven by crisp fruit."

- Le Figaro
