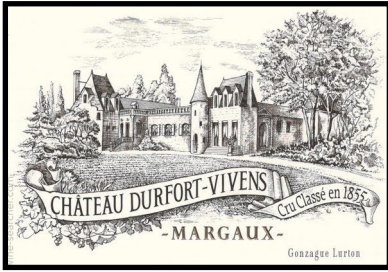


CHÂTEAU DURFORT-VIVENS

MARGAUX



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.

Located in the communes of Margaux, Cantenac and Soussans, the Durfort-Vivens vines are planted on hilltops made up of deep, particularly 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, thereby allowing a full expression of the finesse and silkiness of the tannins, resulting in the freshness and elegance characteristic The management of the vines of a great Margaux.

- A.O.C: Margaux
- Classification: Second Grand Cru Classé in 1855
- Area: 55 hectares
- Soil: deep gravel from the Quaternary period (Günz and Mindel) with a sand/clay matrix
- Grape varieties: 70% Cabernet Sauvignon, 6% Cabernet Franc, 24% Merlot
- Density of planting: 6,600 to 7,700 vines/hectare
- Vinification: wooden and concrete vats with capacities that enable each parcel to be treated separately
- Maturing: an average of eighteen months in Bordeaux type barrels made from fine grain oak from the forests of central France. 35 to 45 % of the barrels are renewed every year
- Owner: **Gonzague Lurton**
- Director: **Jérôme Héranval**



"The more you know about wine, the more you'll want to know about us."

www.ahdvintners.com; (586) 552-1414