



CHATEAU DURFORT-VIVENS
VINTAGE 2025

TERROIR-DRIVEN ELEGANCE

A photograph of the Château Durfort-Vivens building, a stone and brick structure with a red-tiled roof and a large arched window. The name 'DURFORT' is visible above the window. The image is framed by green foliage in the foreground.

CHÂTEAU DURFORT-VIVENS

The 2025 vintage stands out as an exceptional year, marked by **rare elegance**.

While the summer provided **perfect ripeness for the berries**, the late-August rains brought **the freshness needed to soften the grape skins**. This ideal weather allowed us to begin an early harvest on September 4th, a deliberate decision made **to capture the perfect balance** between vibrant fruit expression and controlled alcohol levels.

2025 also marks a new step in the pursuit of balance through **tailor-made aging techniques**. To refine the purity of the fruit, we favored **a new combination of alternative vessels**:

40% large oak casks (foudres), 15% TAVA terracotta amphorae and 45% new oak barrels.

The blend, composed of **91% Cabernet Sauvignon**, reveals a masterful structure. From the very first impression, the wine displays remarkable volume and breadth, supported by a **tannic framework of great elegance**. The tasting reveals vibrant notes of **blackcurrant and licorice**, subtly enhanced by hints of sweet spices.



"This vintage continues to surprise me.

The expected concentration from the hot and dry summer gave way to a rare elegance that only the Château Durfort-Vivens terroir can offer us. The selected aging process, a subtle combination of amphorae, foudres and new oak barrels, allowed us to enhance this vintage in the service of ever purer fruit."

GONZAGUE LURTON
OWNER



91%

Cabernet Sauvignon revealing vibrant notes of blackcurrant and licorice, accented by touches of sweet spice.

3 VESSELS

The aging of our wine in *new oak and amphorae* was complemented by *foudres*, helping to soften the tannins of our Cabernet Sauvignons while preserving their beautiful structure.

MORE THAN 15 YEARS

Since the Durfort-Vivens vineyard began its organic and biodynamic conversion in 2009, before obtaining *dual organic and biodynamic certification in 2016*.

CHÂTEAU DURFORT-VIVENS 2025

THE VINEYARD

65 hectares of deep sandy to clayey gravels. Located in Margaux, Cantenac and Soussans in Margaux appellation.

THE YIELD

25 hl/ha

THE VINIFICATION

Plot and tailor-made vinification. Pumping over once per day for soft extraction. 21 days of alcoholic and malo-lactic fermentations. No input during all the vinification process.

THE CULTURAL PRACTICES



From Demeter grapes.

THE BLEND

91 % Cabernet Sauvignon
9 % Merlot

THE AGEING

18 months including :
45 % in new oak,
40 % in foudres,
15 % in TAVA amphorae.

pH:	Alcohol :
3,70	13 %

HARVEST DATES

From 4th to 24th September, 2025.



96-98 Pts

*"A special wine
and a coup de coeur"*

The Drinks Business

96 Pts

*"Great construction with such
gentle tannins, really quite
flawless"*

Decanter

95-96 Pts

*"A complex and
complete wine already,
with berry, cherry,
orange peel, terra cotta
and dried mushroom
aromas"*

James Suckling

96-97 Pts

*"The already fine-grained
tannins meet a juice-like
texture, creating a purity
marked by supple,
tensile detail"*

Alexandre Ma



95-97 Pts

*"This wine is full of
tension and breed.
Great class."*

Vinum

95-96 Pts

*"The silky character of
the attack announces a
wine built on elegance"*

Yves Beck

