



Château Durfort-Vivens 2025

AOC Margaux, Deuxième Grand Cru Classé, Bordeaux, France



PRESENTATION

The 2025 vintage is immediately part of the prestigious lineage of "5" years. Carried by a mild and dry winter, the vineyard experienced an early bud break on perfectly dried soils, followed by a rapid and regular flowering from mid-May. While the yield potential remained limited - a legacy of low bud fertility in 2024 - the scorching summer favored a rare concentration, producing small berries of exceptional phenolic richness. The turning point of the vintage came in early September, when the saving rains came to alleviate water stress and infuse new suppleness into the skins. This climatic window allowed for historically early harvests starting on September 4, capturing the ideal balance between technological maturity and aromatic freshness.

TERROIR

Located in the municipalities of Margaux, Cantenac, and Soussans, the Durfort-Vivens vineyard takes root in deep and particularly poor gravelly ridges. These gravels were deposited by the successive beds of the Garonne River in the Quaternary era. This great terroir offers early and optimal ripeness to Cabernet Sauvignon, allowing it to fully express the finesse and silky tannins, a guarantee of the freshness and elegance characteristic of the great Margaux wines. At Château Durfort-Vivens, the constant search for a natural balance between the vine and its terroir is reflected in traditional farming practices. In 2012, 80% of the vineyard was managed biodynamically and 20% under integrated production.

BLEND

The blend, led by 91% Cabernet Sauvignon, reveals a masterful structure. From the very first sip, the wine unveils remarkable volume and magnitude, supported by a tannic framework of great elegance. The tasting reveals bright notes of blackcurrant and licorice, subtly punctuated by a touch of sweet spices.

WINEMAKING

Parcel vinification. Pumping over once a day for gentle extraction. 21 days of alcoholic and malolactic fermentations. No additives during the entire vinification phase. 21 days of alcoholic and malolactic fermentations. No additives during the entire vinification phase.

AGEING

18 months of aging: 45% in new barrels, 40% in large wooden vats, 15% in TAVA amphorae.

VARIETALS

Cabernet sauvignon 91%, Merlot 9%

TECHNICAL DATA

Surface area of the vineyard: 65 ha
Yield: 25 hL/ha

TASTING

The nose, of a beautiful elegance, offers a sappy and floral character, like a rose garden after a spring shower. The palate is smooth and captivating, supple and floral, with ripe melting fruit and a sort of waltzing swaying. The finish is indulgent and succulent." - Le Figaro.



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