



# CHÂTEAU DURFORT-VIVENS

## Margaux Grand Cru Classé AOC

[www.durfort-vivens.fr](http://www.durfort-vivens.fr)



VARIETALS	90% Cabernet Sauvignon, 10% Merlot
VINTAGE	2014
REGION	Margaux, Bordeaux, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE	Intense and shiny ruby color.
NOSE	The nose is impressive of purity, intensity and brightness. The nuances of black fruits are in accordance with the floral, mineral and spicy notes, integrated with fine notes of coffee and vanilla beans.
PALATE	The first impression on the palate shows a rich, fresh and balance wine. The texture is juicy and fleshy with a touch of minerality that keeps an elegant freshness. The finish is powerful and very long, with harmony and sweetness.
AGEING	18 month of ageing in 50% of new oak, from fine grain oak barrels, renewed every year.
PAIRING	The pairing with flavourful and generous dishes will sublimate the richness, the easyness and the power of the wine; as with a stew of beef cheek or just a dish of cheeses.
READINESS FOR DRINKING	Young vintage that already expresses a very beautiful opening, long ageing potential.
RATINGS	93pts  WINEENTHUSIAST 90pts 
ORDER CODE	FR312