

DURFORT-VIVENS BLANC DE NOIR

2023

« ITS IMPOSING FRAGRANCES REVEAL FINE, DELICATE AROMAS OF ADMIRABLE LENGTH ON THE PALATE. ACROBATICALLY, THIS WINE PRESENTS FRAGRANT, SUBTLE NOTES OF WHITE FLOWERS (PEAR, CHERRY, ACACIA) AND FRUITS (PEAR, VINE PEACH), ALL BOUND TOGETHER WITH A DELICIOUS CREAMINESS. THE BLANC DE NOIR DE DURFORT-VIVENS RECONCILES OPPOSITES, GIVING A DELICATE AROMATIC SENSATION ON THE PALATE THANKS TO THE MUSCADELLE GRAPE, WHILE THE CABERNET FRANC ADDS MINERALITY AND PERSISTENCE ON THE PALATE (TANNIC STRUCTURE OF A BLACK GRAPE).

TO TASTE IT WITH SCALLOP CARPACCIO, LANGOUSTINE, SALMON, BURRATA DI BUFALA OR LOBSTER. »

LÉOPOLD VALENTIN, TECHNICAL DIRECTOR

THE VINEYARD

Deep gravels with a sand/clay matrix.

Surface : 1 hectare

Plot : Pièce du curé

BG4-5

Boston Ouest 3

THE VINIFICATION

Immediate pressing to avoid contact between the skin and grape juice.

Stirred 2 times a day during 2 months

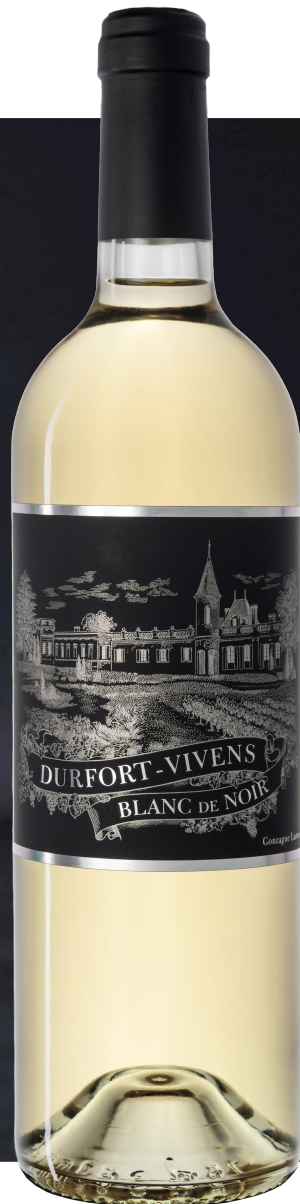
THE BLEND

70%

Cabernet-Franc

30%

Muscadelle



THE CULTURAL PRACTICES



THE AGEING

6 months of ageing

96% in amphorae

4% in new oak barrels

THE TEAM

Owner : Gonzague LURTON

Technical Director: Léopold VALENTIN

Oenologist Consultant : Éric BOISSENOT

Volume : 53 hl

Bottled on **February 26, 2024**

Bottle: 7 000 bottles