

Sean Mitchell Grape Observer

Thursday, October 18, 2012

Vivens par Château Durfort-Vivens 2007

My interest in wine began with the wines of Bordeaux, and Margaux was one of the first wine regions that I firmly bonded with. It is one of the largest appellations on the left bank in Bordeaux, and therefore its wines are often quite varied, depending on the site. The best Margaux for me have a certain balanced, plush and textured drinkability. Château Durfort-Vivens is a second growth under the 1855 classification, and this wine, the "Vivens par Château Durfort-Vivens" is their second label. Second labels of the grand estates are not usually easy to come by in Australia, but they are frequently very good value (and drinking) and I think it's great that DiscoverVin are importing a few now into Australia.



The "Vivens" here is from the 2007 vintage, a tough vintage for the left bank in Bordeaux that I have generally found has produced light and herbal wines. However, happily, this wine joins the few I've tasted that have overcome the vintage to produce a good and interesting wine. A medium(+) intensity expression of ruby in the glass, the Vivens opens to clean aromatics of blackcurrants, earth, cloves and dried herbs. The palate has medium length, medium acidity, light tannins and flavours of blackcurrants, cloves and green peppercorns. This balanced wine presents itself as the sort of wine, and Margaux, I like drinking. It can be consumed now, or over the next few years. A good wine that is recommended. **Good**

Abv: 12.5%

Price: \$55

Source: sample

Vendor: <http://www.discovervin.com.au/shop/item/chateau-vivens>

Website: <http://www.durfort-vivens.fr/fr/index.php>

Tasted: October 2012