



# CLOS FLORIDENE

GRAND VIN DE GRAVES

**Millésime : 2017**

## History

Clos Floridène today covers an area of 40 hectares in the Graves appellation ; mostly it lies on the limestone plateau of Pujols sur Ciron, near Barsac. A few portions are on the pebbly terraces of Illats.

The name stems from the combination of the founders' names - Denis and Florence Dubourdieu.

In the early days , Clos Floridène, (1982) was a small two hectare plot of land planted with old vines of semillon and muscadelle. Furthermore there was the vigneron's homestead, an old cellar and two hectares of fallow land. This was immediately planted up with cabernet sauvignon.

Through the gradual purchase of adjacent portions the current vineyard was established. In 1991 Clos Floridène was substantially enlarged through the incorporation of Chateau Montalivet, a bordering thirteen hectare vineyard. The wines of Clos Floridène were first made in the cellar at Chateau Reynon. The first phase of building the cellar at Floridène started in 2004. The red Clos Floridène 2005 vintage was elaborated in this new facility.

The second phase of building started in 2016. The ultimate goal was to develop both the wine making installation as well as ageing facilities. Up until recently these were made at Chateau Reynon.

The original historic vigneron's homestead was also restored. It is now used as a B and B with an attached reception hall which allows Clos Floridène to host events and promote wine tourism.

The renovation work and building was completed in 2018. In all it took 36 years to launch Clos Floridène as an independent vineyard and winery. It is now internationally known.

## The wine

Le Clos Floridène produit un vin blanc sec et un vin rouge d'appellation Graves. Depuis 2004, est également produit le rosé de Floridène d'un grand éclat aromatique.

Issus de jeunes vignes, les seconds vins (blanc et rouge) du Clos Floridène sont commercialisés sous le nom de Drapeaux de Floridène.

## The vineyard

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Sol : argilo-calcaire pour le vignoble blanc, argilo-calcaire et Graves pour le vignoble rouge.

Surface : 41 hectares

Encépagement : Sémillon 32%, Sauvignon 28%, Merlot 8%, Cabernet 31%, Muscadelle 1%

Age Moyen du Vignoble : 35 ans

#### Élaboration

Les vins blancs : fermentation et élevage en barriques et cuves bois.

Durée d'élevage : 9 mois.

Les vins rouges : vinification en cuves inox, extraction douce par pigeage.

Elevage de 12 mois en barriques.

### **Blending**

62% Sémillon - 34% Sauvignon - 4% Muscadelle

### **Comment(s)**

#### **WWW.DECANTER.COM**

Jean-Jacques has done a great job in a vintage that you just know his father Denis Dubourdieu would have loved to make. 2017 has produced some of the best Graves whites for years (where they escaped the frost), and this has those singing touches of minerality that this terroir does so well. It's fairly subtle on the varietal side, with clear citrus and lemongrass notes, but it stays well away from caricature. It steals up on you, finishing with a really clear, juicy, saline character and good persistency, revealing those Barsac-adjacent limestone soils.

Fermented in oak , 25% new, then kept in barrels for eight months with regular lees stirring. A buy!

Drinking Window 2020 - 2028

#### **WWW.DECANTER.COM**

Note : 93

#### **WWW.WINESPECTATOR.COM**

Enticing pear, white peach and honeysuckle notes are carried by bright acidity while wrapped in a slightly package.

#### **WWW.WINESPECTATOR.COM**

Note : 89-92

#### **VERT DE VIN**

Le nez est frais et juteux. On y retrouve des notes de citron mûr/juteux, de

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pomme verte et plus légèrement de zestes, associées à de fines touches de mandarine juteuse, de pêche de vigne ainsi qu'à une pointe de raisin juteux. La bouche est juteuse, racée et offre une jolie trame acide / agrumes acidulés, une belle fraîcheur, un petit gras, de la gourmandise, de la rondeur ainsi qu'un joli grain. En bouche ce vin exprime des notes de citron mûr/juteux, de pomme verte juteuse, de pêche de vigne et plus légèrement de mandarine, associées à une pointe de zestes ainsi qu'à une discrète pointe de fruits exotiques en fond (fruits de la passion, quénette) et à de très discrètes / imperceptibles touches de toasté. Bonne longueur.

## **VERT DE VIN**

Note : 92

[www.quarin.com](http://www.quarin.com)

[www.quarin.com](http://www.quarin.com)

Note : 15.75/89

[WWW.WEINWISSER.ORG](http://WWW.WEINWISSER.ORG)

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Note : 17

**THE WINE ENTHUSIAST**

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Note : 91-93

Note : 90

[www.thewinedoctor.com](http://www.thewinedoctor.com)

An attractive nose here, fresh and pure, with lovely pine needle, apple, and grapefruit pith character. The palate shows a lightly creamed orchard fruit substance, with an appealing and lightly bitter substance, filled with sensual citrus character but with balancing bitterness and a rather delicate acidity. A strong effort here in the context of a difficult vintage.

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Note : 92-94/100

**B my Bordeaux**

Pale lemon yellow. Apples, some citrus and grapefruits nose. Fresh acidity, fruity, apples, minerals, lighter but delicate and nuanced, lovely.

**B my Bordeaux**

Note : 88-90

**www.vinous.com**

The 2017 Clos Floridène blanc has a really classy bouquet, very well defined with citrus lemon, lime and light crushed pebble aromas. This is very pure and focused. The palate is well balanced with a twist of sour lemon on the entry, a fine bead of acidity with a very saline finish. This is a really interesting Clos Floridène thanks to the expressive Sémillon.

**www.vinous.com**

Note : 91/100

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