



CLOS FLORIDENE

GRAND VIN DE GRAVES

Millésime : 2015

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

DENIS DUBOURDIEU DOMAINES

— *Vignerons à Bordeaux depuis 1794* —

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

52 % Sauvignon - 48 % Sémillon

Comment(s)

TERRE DE VINS

Sauvignon pur, agrumes, beau gras, belle tension en son milieu avec des aromatiques nobles en finale. Beau vin de gastronomie.

TERRE DE VINS

Note : 16.5/20

WWW.EROBERTPARKER.COM

The 2015 Clos Floridene Blanc from Denis and Florence Dubourdieu has a subtle but complex bouquet with scents of white peach, citrus fruit and a touch of patisserie. The palate is very well balanced and quite phenolic in the mouth, some lovely extract here imparting a slightly waxy texture.

The acidity is keen and there is impressive tension and energy on the finish. It will drink young as usual, however, such is its complexity that I am more intrigued to discover how it will age. Do as you will.

WWW.EROBERTPARKER.COM

Note : 90-92

WWW.JANCISROBINSON.COM

Racy and smoky and sleek. Very appetising, with the oak well hidden. Much better than some dry whites from Pessac-Leognan. Sophisticated. Attractive stoniness on the end - a tribute to Sancerre ?

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