



CLOS FLORIDENE

GRAND VIN DE GRAVES

Millésime : 2013

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

56 % Sauvignon - 43 % Sémillon - 1 % Muscadelle

Comment(s)

www.bettanedessauve.com

Fruit sublime, grande complexité, raffinement habituel, bouche charmeuse, ample, charnue, longue et d'une fraîcheur rare.

www.bettanedessauve.com

Note : 91/100

DECANTER

Recommended.

DECANTER

Note : 16/20 - 86/100

www.thewinepatriot.com

Ananas, Floral, orange sanguine ; bouche franche, tendue, finale persistante sur la minéralité - calcaire.

www.thewinepatriot.com

Note : 90/92

WWW.WINESPECTATOR.COM

A brisk, herb-inflected version, with thyme, chive and savory notes leading the way, followed by nervy lemon peel and jicama accents. The finish gives way to a white peach and fleur de sel edge, hinting that this may develop some weight and

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breadth in the cellar. Fans of the bony syle will love this now. Sauvignon blanc, Sémillon and Muscadelle. Drink now trough 2018

WWW.WINESPECTATOR.COM

Note : 90

WWW.BECKUSTATOR.COM

Jaune clair. Bouquet expressif et complexe avec des notes d'agrumes et de safran. Je relève aussi des fruits de la passion et une touche florale. Attaque fruitée, rafraichissante. Le vin est équilibré et agréable. Il pourrait être un peu plus audacieux, mais sa fraîcheur et sa minéralité plaident pour lui. Idéal à l'apéritif ou avec un plat de poisson d'eau douce.

WWW.BECKUSTATOR.COM

Note : 88/100

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