



CLOS FLORIDENE

GRAND VIN DE GRAVES

Millésime : 2011

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

55 % Sauvignon - 44 % Sémillon - 1 % Muscadelle

Comment(s)

WWW.WINESPECTATOR.COM

This has lovely verbena and thyme notes, along with white asparagus and citrus oil hints and a crackling finish. Pure, chiseled and delicious.

WWW.WINESPECTATOR.COM

Note : 90/93

www.matthewjukes.com

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Note : 17.5

TAST

Magnifique ! Fruit pur, minéralité cristalline, bouche charnue, avec de la rondeur, du gras, de grands arômes racés et persistants, et une longue finale parfaitement équilibrée.

Primeurs 2011 à Bordeaux N° 74

TAST

Note : 16.5/20

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Couleur jaune vert, pâle. Nez intense, frais, subtil, sentant bon la poire, la pêche

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et la menthe. Entrée en bouche ample, le vin se développe moelleux et quasi velouté, avec beaucoup de goût et une très grande suavité. Note complexe de truffe, réglisse, pêche. Finale longue, aromatique finement citronnée dans la persistance. Un superbe vin fin. Rapport 10 (1er mai 2012)

www.quarin.com

Note : 16.5//90

THE WINE SOCIETY

Denis Dubourdieu, a leading expert on white wine vinification, owns this estate and the wine is a true standard bearer for white Bordeaux. Lots of herbal aromas with apple and citrus notes precede a textured palate with nice fruit concentration and minerality on the finish. Drinking beautifully now but will age very well.

THE WINE SOCIETY

Note : 18/93

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Offers plump grapefruit peel and Meyer lemon pulp notes, with bracing verbena, gooseberry and chamomile accents. The long, pure, quinine-tinged finish leaves a mouth-watering feel. Drink now through 2015.

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Note : 91/100

TASTED

Elegant nose, reductive with firm fruit, mineral note, citrus and peach ; medium to full with bright freshness, gentle oak and crisp, long finish ; good purity ; elegant style.

TASTED

Note : 90/100

TASTED

Bright, yellow with green hue. Clean and typical nose with aromas reminiscent of ripe pear, juicy lemon and a hint of boxwood. Discreet spiciness. On the palate well balanced with good length. Crisp character.

TASTED

Note : 90/100

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