



# CLOS FLORIDÈNE

GRAND VIN DE GRAVES

**Millésime : 2018**

## 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

70 % Cabernet- Sauvignon - 30 % Merlot

#### Comment(s)

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

Streamlined and fresh in feel, offering a polished beam of cherry and red currant notes laced with subtle tobacco and mineral hints, sleek finish.

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Note : 90-93

**byklum@bwineart.com**

Ruby. Blueberries, some minerals, elegant violets touch, some vanilla and spices. Fresh acidity, ripe tannins, anise, blueberries, spices, minerals, detailed, elegantly balanced, long.

**byklum@bwineart.com**

Note : 90-91

Dark purple red with violet hue and black core. Opulent nose with elegant character, fine fruit, blackberries and mulberries. Discreet spiciness in the background. On the palate well structured with ripe tannins and good length, sweet berries in the aftertaste.

Note : 89

##### **WINE DOCTOR**

A blend of 70 % Cabernet Sauvignon and 30 % Merlot, this begins with a rather inverted nose, with a little note of tobacco and red cherry fruit. There follows a

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rather supple, polished and silky style to the palate, with a plump and plush feel to it, carrying flavours of macerated red cherries, cinnamon and tobacco, all resting upon a structure built of peppery tannin, tightly knit together as per the vintage with a bright and pure profile, backed up by a fresh acidity. This is a charming result with some nice complexities.

### **WINE DOCTOR**

Note : 90-92/100

### **WINE ADVOCATE**

The 2018 Clos Floridène is deep garnet-purple colored with a nose of bright black and red fruits, cassis, meats and woodsmoke. The medium to full-bodied palate is chewy with a savory finish.

### **WINE ADVOCATE**

Note : 87-89

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Clos Floridène 2018 Graves Barrel sample. Dark core and purple rim. Lifted and a little cedary, not leafy but slightly less ripe than most in its fruit spectrum but that aroma suggests freshness. Dark, spicy and inviting. On the palate, this is a model of restraint, the tannins dry and fine-boned. It's not as luscious as some but all in balance and fresh on the gently chalky finish. Shines, even if not a blockbuster.

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Note : 16.5

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