



CLOS FLORIDÈNE

GRAND VIN DE GRAVES

Millésime : 2014

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

A lilac hint is followed by lightly steeped cherry and plum fruit. Subtle sanguine note line the finish.

WWW.WINESPECTATOR.COM

Note : 89-92

WWW.DECANTER.COM

Black fruits from the Cabernet Sauvignon on the nose, not overly generous, this feels well ripened but savoury, picks up on classic Graves cedar and cigar box, all restrained and held in check. Good drinking pleasure over next five years. One third new oak for 12 months.

WWW.DECANTER.COM

Note : 16.75/20 89/100

www.quarin.com

Couleur sombre. Nez fruité mûr et épicé. Bouche suave, soyeuse, parfumée, à la structure droite. Bonne longueur aromatique.

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Note : 15//87

GAULTMILLAU

Légèrement buis, fleurs blanches, pamplemousse et élégamment citronné.
Bouche généreuse, du fond, pureté et élégance pour une finale relevée par la fraîcheur.

Primeurs 2014 : Dégustation Rive Gauche Graves

GAULTMILLAU

Note : 15-16

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