



CLOS FLORIDÈNE

GRAND VIN DE GRAVES

Millésime : 2012

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

50 % Cabernet Sauvignon - 45 % Merlot - 5 % Cabernet Franc

Comment(s)

WWW.WINESPECTATOR.COM

Nice bright style, with sleek Damson plum, cassis and dark anise notes. Charcoal hints frame the finish, lending some bass to the treble.

WWW.WINESPECTATOR.COM

Note : 88-91

www.quarin.com

Couleur sombre et intense. Nez fruité de type mûr. Bouche charmeuse, au toucher fin, avec de l'éclat dans la saveur.

www.quarin.com

Note : 15 // 87

LE GUIDE DES MEILLEURS VINS DE FRANCE 2015

Le rouge 2012 est rempli de fruit avec des notes de cerise noire. Il conserve une grande fraîcheur, dans un style croquant.

LE GUIDE DES MEILLEURS VINS DE FRANCE 2015

Note : 15.5/20

WWW.EROBERTPARKER.COM

DENIS DUBOURDIEU DOMAINES

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From the famous Professor Denis Dubourdieu, this richly fruity, exuberant wine is very pure and shows lots of black cherry and blackcurrant fruit, a touch of smoke an earth, and a lush, heavy, velvety textured finish. Drink it over the next 78-8 years. A sleeper of the vintage.

WWW.EROBERTPARKER.COM

Note : 88/100

VALEURS ACTUELLES

Coup de coeur toutefois pour le clos-floridène rouge 2012, au nez de fruits rouges, de cassis, de fraise des bois et de cerise. La bouche est ample, fraîche et mentholée, minérale, très longue et persistante. Un grand vin, tout simplement !

VALEURS ACTUELLES

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