



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

Comment(s)

WWW.WINESPECTATOR.COM

This has creamy edges and a lively core of gooseberry, starfruit and yellow apple, backed by a flash of quinine. The lengthy finish lets a citrus oil note play out. The second wine of Clos Floridène. Sémillon and Sauvignon Blanc. Drink now through 2014.

WWW.WINESPECTATOR.COM

Note : 89/100

www.matthewjukes.com

Drapeaux is the second wine of Denis Dubourdieu's iconic Clos Floridène and it is a work of art. A blend of sauvignon blanc and sémillon with a touch of oak, this is a superbly suave white for the finest dining tables in the land.

www.matthewjukes.com

www.thewinegang.com

Professor Denis Dubourdieu is a master of white wine fermentation and raises the banner for Sauvignon Blanc in this second wine from his family estate, a partially barrel-fermented blend of Sauvignon and Semillon which is bang on the money (euros, of course): scented ripe, sweet gooseberries topped by nutty oak and a deliciously full, dry palate of gooseberry and herb underpinned by a grapefruit-zesty freshness. Seafood heaven.

www.thewinegang.com

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