

## Clos Floridene Blanc 2013

CSPC# 763557

750mlx12

13.0% alc./vol.

**Grape Variety**

56% Sauvignon Blanc, 43% Semillon, 1% Muscadelle.

**Appellation**

Graves

**Classification**

Grand Vin de Graves

**Website**

<http://www.denisdubourdieu.fr/index.php?d=4&l=EN>

**General Info**

An estate which has come under the wing of Denis Dubourdieu, one of the greatest exponents of White Bordeaux, and employed as a consultant by a growing number of properties.

Clos Floridène is a 31-hectare estate mostly located on the calcareous plateau of Pujols sur Ciron, near Barsac, in the Graves appellation. A few plots are also located on the pebbly terraces of Illats. Since 1982 Denis and Florence Dubourdieu have supervised the replanting of the vineyard.

Its name evokes the first names of its founders: Denis and Florence Dubourdieu. At the beginning in 1982, Clos Floridène is a small enclosed parcel planted with 2 ha of old white vines composed of Sémillon and Muscadelle, a wine-grower dwelling, an old cellar and 2 ha of fallow land which was planted, upon the acquisition of the vineyard, with Cabernet Sauvignon.

The vineyard acquired its present-day size through the successive purchase of neighboring parcels. In 1991, Clos Floridène was significantly enlarged through the adding of Château Montalivet, a 13 ha vineyard, contiguous for the most part with Floridène (refer to the technical documentation of Château Montalivet, Clos Floridène's second wine).

**Vineyards**

From a geological standpoint, the soil of Pujols sur Ciron where most of the vineyard is situated is much like the one of Barsac. A thin layer of red clayey sands, rich in iron oxide, and known as "Barsac red sands", tops the limestone bed rock. This limits the roots depth of the vine to about 50cm. The water that got stored within the slightly porous rock throughout the summer is progressively dispensed to the vine during the winter, thus preventing excessive water stress. A small portion of the vineyard (3,1 hectares), on the commune of Illats, is planted on a graveled and clayey rump.

The 23.5-hectare white vineyard comprises 23.5 ha 51.3 % Sémillon - 47 % Sauvignon - 1.7 % Muscadelle. The plantation densities range between 5,500 plants (1.8 x 1m) and 7,140 (1.4 x 1m) plants per hectare.

**Vinification/  
Maturation**

Hand-harvesting is performed in general in one time and if it's required in 2 selective pickings of golden grapes with an aromatic optimum stage. After an eventual phase of skin contact, a slow juice extraction is performed, protected from the oxidation process. Free run must is strictly separated from press must and their clarification undergoes by natural settling. Fermentation takes place in barrels renewed by quarter. Ageing lasts 8 months with lees regularly stirred.

**Tasting Notes**

Clos Floridène Blanc has the particularities of white wines produced on great calcareous soils: green-gold color, intense aroma with fruity notes of white peach, lemon, grapefruit, toasted and grilled nuances. Powerful and fresh flavors of fruit at its best, with the density and structure of a great white wine. Aging potential of at least 10 years.

**Production**

6,254 cases made

**Cellaring**

Drink 2014 to 2021

**Scores/Awards**

**90 points** - James Molesworth, Wine Spectator - April 30, 2015

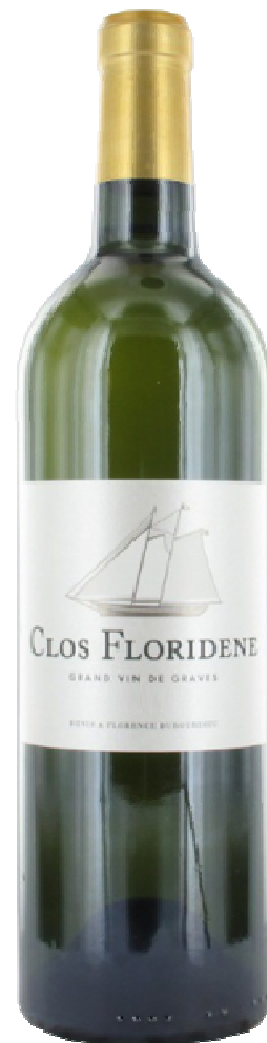
**89-91 points** - James Molesworth, Wine Spectator - Web Only 2014

**90-92 points** - Robert Parker, Wine Advocate #214 - Aug 2014

**89-91 points** - Stephen Tanzer's International Wine Cellar - July 2012

**15.75 points** - Steven Spurrier, Decanter.com - April 2014

**90 points** - Jean Marc Quarin (score only)



**91 points** - Bettane & Desseauve (score only)

**88-90 points** - Falstaff Magazine (score only)

**80-82 points** - Vinous Antonio Galloni (score only)

**Reviews**

*"A brisk, herb-inflected version, with thyme, chive and savory notes leading the way, followed by nervy lemon peel and jicama accents. The finish gives way to a white peach and fleur de sel edge, hinting that this may develop some weight and breadth in the cellar. Fans of the bony style will love this now. Sauvignon Blanc, Sémillon and Muscadelle. Drink now through 2018. 6,254 cases made."*

- JM, Wine Spectator

*"Pretty peach and herb notes mix, with a bright, lemon- and fennel-tinged finish. Pure and fresh. Score range: 88-91"*

- JM, Wine Spectator

*"Lots of orange marmalade and lemon blossom notes intermixed with honeyed grapefruit, fig and melon aromas jump from the glass of this impeccably well-made, outstanding white Graves. Dry, zesty and perfumed with impressive concentration, this offering from proprietor Denis Dubourdieu is terrific. It should drink well for 5-7 years."*

- RP, Wine Advocate

*"Bright yellow. Steely nose hints at kiwi, grapefruit, nutmeg and grilled herbs. Dry, juicy and penetrating, with taut flavors of green fig, papaya, citrus skin and wet herbs. Tightly wound thanks to lively acidity but shows real depth and complexity on the long finish, which offers a compelling perfume of flowers and crushed gooseberry."*

- ST, International Wine Cellar

*"Good deep fruit with balance and class."*

- SS, Decanter.com

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