

# Clos Floridene 2011

CSPC# 756501

750mlx12

13.0% Alc./Vol.

## Grape Variety

77% Cabernet Sauvignon, 23% Merlot

## Appellation

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 hectares 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 17.3 hectares red vineyard has a high 72 % Cabernet Sauvignon ratio combined with 28 % Merlot. The plantation densities range between 5,500 plants (1.8 x 1m) and 7,140 (1.4 x 1m) plants per hectare.

## Vinification/

## Maturation

Ripened harvest is handpicked and undergoes 20 to 25 days maceration at moderate temperature (25°C to 30°C). Ageing is performed in oak barrels a third of which is new, for 12 months.

## Tasting Notes

Clos Floridène Rouge is strongly marked by an unusual association in Bordeaux, Cabernet-Sauvignon on calcareous soil. With a bright and intense color, it has black-currant and wild strawberry aromas, with hints of mint, liquorice and smokiness. The fruit and tannin are powerful, silky and fresh.

## Production

3,528 cases made

## Cellaring

Drink 2016 to 2028

## Scores/Awards

**90 points** - James Molesworth, Wine Spectator - March 31, 2014

**88-91 points** - James Molesworth, Wine Spectator - Web Only 2012

**88 points** - Robert Parker, Wine Advocate #212 - April 2014

**87-90 points** - Stephen Tanzer's International Wine Cellar - April 2012

**86 points** - Tim Atkin, MW - timatkin.com (score only)

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

**86 points** - Jeannie Cho Lee MW, asianpalate.com - April 1, 2012

**16.5 points** - Vinum Wine Magazine (score only)



**Reviews** *“Very solid, with an energetic tarry edge around a core of steeped plum, blood orange and raspberry fruit. Bright floral and iron hints fill the finish, showing sleek acidity. Cabernet Sauvignon and Merlot. Best from 2015 through 2019. 3,528 cases made.”*

- JM, Wine Spectator

*“Sleek, elegant style, with high-pitched plum eau-de-vie, cherry skin and floral notes, and a nicely focused iron-tinged finish. Pure and focused. Score range: 88-91”*

- JM, Wine Spectator

*“From the well-known University of Bordeaux oenology professor Denis Dubourdieu, Clos Floridene is known for the reasonable prices and high quality of both its white and red wines. The 2011 red Clos Floridene displays lots of kirsch, licorice, tobacco and subtle oak and earth. Juicy and succulent with lots of spice, decent acidity for vibrancy, and a precise mouthfeel, this lovely, potentially complex wine will be even better in 2-3 years, and should keep for 10-12 years. It is a sleeper of the vintage.”*

- RP, Wine Advocate

*“Bright ruby. High-pitched aromas of blackberry, menthol, coffee and violet. Full and ripe but with good juicy vibrancy to the luscious flavors of black fruits and licorice. Finishes with smooth tannins and considerable verve.”*

- ST, International Wine Cellar

*“Vibrant cherry and blackberry fruits with hint of cedar on the nose. This wine is medium bodied with nice aromatics but lacks a bit of weight and flesh. Well made but rather simple. Tasted in: Bordeaux, France. Maturity: Young.”*

- JCL, asianpalate.com

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