

Clos Floridene Blanc 2011

CSPC# 763557

750mlx12

13.0% Alc./Vol.

Grape Variety

55% Sauvignon, 44% Sémillon, 1% Muscadelle

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 22.7 hectares white vineyard comprises 56% Sémillon, 43% Sauvignon Blanc, 1% 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.

Cellaring

Drink 2016 to 2028

Scores/Awards

91 points - James Molesworth, Wine Spectator - March 31, 2013

90-93 points - James Molesworth, Wine Spectator - Web Only 2012

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

16 points - Jancis Robinson, JancisRobinson.com - April 2012

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18 points - Christopher Piper, Decanter.com - April 2012

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

92 points - Jean Marc Quarin (score only)



Scores/Awards **17.5 points** - Guy Davis Berry & Rudd Wine & Spirit Merchants - April 2012

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

17 points - Vinum Wine Magazine (score only)

Reviews *"Offers plump grapefruit peel and Meyer lemon pulp notes, with bracing verbena, gooseberry and chamomile accents. The long, pure, quinine-tinged finish leaves a mouth-watering feel. Drink now through 2015."*
- JM, Wine Spectator

"This has lovely verbena and thyme notes, along with white asparagus and citrus oil hints and a crackling finish. Pure, chiseled and delicious. Score range: 90-93"

- JM, Wine Spectator

"Pale straw-yellow. Grapefruit, green fig and sage on the nose. Tart and juicy on the palate, with lively acidity framing and extending the fresh flavors of citrus fruit and white flowers. This will benefit from further elevage."

- ST, International Wine Cellar

"Potpourri and spice on the nose. At UGC: Showed nice balance and was quite mineral-driven"

- JR, JancisRobinson.com

"Not especially aromatic. Clear grapefruit, lightly creamy. Crisp, really zesty. Not terribly concentrated but fresh and refreshing. Just a touch sour at the very end."

- JR, JancisRobinson.com

"Denis Dubourdieu, a leading expert on white wine vinification, owns this estate and the wine is a true standard bearer for white Bordeaux. Lots of herbal aromas with apple and citrus notes precede a textured palate with nice fruit concentration and minerality on the finish. Drinking beautifully now but will age very well."

- CP, Decanter.com

"One of my favourites year on year both in terms of quality and value, and the 2011 is a particularly good example. This has a wonderful soft, almost creamy texture to it and the fruit is full and rich. It's all backed up though with lovely clean minerality and a little twist of orange peel which keeps it feeling refreshing rather than fat, to me this punches way above its price."

- GD, Berry & Rudd Wine & Spirit Merchants

"Lifted floral notes with hint of peaches and nectarines. A fresh, lively, focused white a La Denis Dubordieu. An attractive wine that focuses on aromatics and elegance rather than palate weight or texture. Tasted in: Bordeaux, France. Maturity: Young."

- JCL, asianpalate.com
