

Clos Floridene Blanc 2018

CSPC# 849004

750mlx12

12.5% alc./vol.

Grape Variety

51% *Sauvignon Blanc*, 49% *Sémillon*.

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).

Winemaker

Unknown since Denis Dubourdieu passed away in 2016.

Vintage

Bordeaux 2018 will be remembered as an exceptional year, with no shortage of outstanding wines from this extraordinary vintage. The weather too has been exceptional, with a glorious summer extending long into the September and early-October harvest, but the vintage had begun with a bizarrely challenging first half of the growing season. It has ended up, not for the first time, as a year of mixed fortunes.

With the warm summer, it was little wonder that the harvest kicked off early for the whites, with several blocks of Sauvignon Blanc being picked as early as 21 August. The precocious vineyards of Pessac-Léognan began harvesting their whites in late August, with the Graves and the Entre-Deux-Mers starting on the whole, in early September. 2018 Graves red and white wines offer serious value with very good style and character. Plus, they sell for a song and drink well early. In fact, most of these wines are already quite delicious and can be enjoyed on release.

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 9 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. Ageing potential of at least 10 years.
Serve with	It is ideal to accompany vegetarian dishes, pork, poultry, wine and snacks.
Production	8,000 cases made
Cellaring	Drink 2021 to 2028
Scores/Awards	<p>90 points - James Molesworth, Wine Spectator - Web Only 2021</p> <p>90-93 points - James Molesworth, Wine Spectator - June 2019</p> <p>89-91 points - Lisa Perrotti-Brown, Wine Advocate - April 2019</p> <p>91 points - James Suckling, JamesSuckling.com - March 2021</p> <p>90 points - Roger Voss, Wine Enthusiast - April 1, 2021</p> <p>16.5 points - Jancis Robinson, JancisRobinson.com - January 2021</p> <p>91 points - Jane Anson, Decanter.com - April 2019</p> <p>88 points - Jean Marc Quarin (score only) - March 2019</p>
Reviews	<p><i>"Bright and brisk in feel, with fleur de sel-lined lemon peel, thyme and starfruit notes. A nice rapier feel through the finish. Sauvignon Blanc and Sémillon. Drink now through 2022. 8,000 cases made."</i> - JM, Wine Spectator</p> <p><i>"This white delivers tangy fleur de sel, thyme, lemon and white asparagus notes, with good zing for the vintage."</i> - JM, Wine Spectator</p> <p><i>"The Clos Floridene 2018 Blanc gives tropical scents of green guava, mango and pineapple with touches of honeysuckle and fresh ginger. Medium-bodied, the palate delivers fantastic freshness and mineral-tinged citrus layers, finishing long and clean."</i> - LPB, Wine Advocate</p> <p><i>"Aromas of lime zest, green papaya, chalk and some cardamom. It's medium-bodied with bright acidity and a fresh, citrusy finish. Drink now"</i> - JS, JamesSuckling.com</p> <p><i>"This Dubourdieu wine is textured, full of acidity and fruity with crisp apples and a strong citrus, herbal character. Fruitiness is tempered by the wine's texture and fresh, tangy aftertaste. Drink now."</i> - RV, Wine Enthusiast</p> <p><i>"Denis Dubourdieu lives on in this wine. 51% Sauvignon Blanc, 49% Sémillon. Made and aged for nine months in oak. Much richer and more concentrated than the Ch Reynon Blanc 2018. Really nicely balanced and appetising and juicy for current drinking. I wouldn't bet on it for very long-term ageing. That lanolin note of oaked Bordeaux Sémillon with a serious finish. Not a blockbuster but with juicy green-fruit notes and a luxurious overlay of light oaking. Satin texture."</i> - JR, JancisRobinson.com</p> <p><i>"This has grassy Sauvignon notes with juice running through it and clear sense of balance and grip. It's a good white wine, full of pleasure, not as soaring as the best vintages here, but still plenty to talk about. 25% new oak was used with integral fermentation."</i> - JA, Decanter.com</p>
