
Clos Floridene Blanc 2020

CSPC# 888295

750mlx12

12.5% alc./vol.

Grape Variety

75% Sauvignon Blanc, 24% Sémillon, 1% Muscadelle

Appellation

Graves

Classification

Grand Vin de Graves

Website

<https://www.denisdubourdieu.fr/en/clos-floridene.html>

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

Jean-Jacques Dubourdieu. Denis Dubourdieu passed away in 2016.

Vintage

The growing season began with an unseasonably warm winter and the high temperatures continued into the spring, which meant the worst of the April frosts were avoided. Instead, the region saw heavy rains create a warm, humid atmosphere and diseases like rot and mildew became prevalent, meaning producers had to be vigilant. However, the downpours did provide one boon by revitalizing the water tables in the soil, which would prove invaluable in the upcoming summer months. The summer was extremely hot and arid although infrequent showers did fall until late August, when the season then completely dried out. Good weather prevailed through to the harvest. The resulting crop was smaller than usual, it was in excellent condition with small, thick-skinned berries in great health.

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 particular character of white wines from great limestone terroirs: green gold color, intense aroma with fruity notes of white peach, lemon, grapefruit, mineral, grilled, toasted. Powerful and fresh flavors of fruit in all its brilliance, density, and structure of a great white wine. It can be kept for at least 10 years. A very pure wine, clearly outlined, without heaviness. It displays a very nice presence, in line with the 2019, with however perhaps a little less sharpness.

Serve with

It is ideal to accompany vegetarian dishes, risotto, seafood, pork, poultry, cheese, and snacks.



Production 4,670 cases made.
Cellaring Drink now to 2025

Scores/Awards **91 points** - James Molesworth, Wine Spectator - Web Only 2022
88-90 points - Lisa Perrotti-Brown, Wine Advocate - May 2021
90 points - Lisa Perrotti-Brown, The Wine Independent (score only) - March 2023
90 points - James Suckling, JamesSuckling.com - January 2023
87-88 points - James Suckling, JamesSuckling.com - May 2021
93 points/Editor's Choice - Roger Voss, Wine Enthusiast - July 2022
90 points - Jane Anson, Decanter.com - May 2021
90 points - Jeff Leve, thewinecellarinsider.com - March 2023
90 points - Jeff Leve, thewinecellarinsider.com - May 2021
87-89 points - Neal Martin, Vinous - May 2021
90-92 points - Antonio Galloni, Vinous - June 2021
91 points - Jean Marc Quarin (score only) - April 2021
92 points - Peter Moser, Falstaff Magazine - May 2021
91 points - La Revue du Vin France (score only) - January 2022
94-95 points - Bettane & Desseauve (score only) - July 2021
17.5 points - Vinum Wine Magazine (score only) - September 2021

Reviews *"Very focused, with a streamlined set of lemon peel, fleur de sel and verbena notes that are long and finely tuned through the finish. Sauvignon Blanc, Sémillon and Muscadelle. Drink now through 2025. 4,670 cases made."*
- JM, Wine Spectator

"The 2020 Clos Floridene Blanc leaps from the glass with notes of Granny Smith apples, grapefruit, and wild sage, plus wafts of wet pebbles and oyster shell. The medium-bodied palate delivers a good intensity of citrusy flavors with a crisp backbone and a steely finish."
- LPB, Wine Advocate

"This has aromas of lemongrass, grapefruit, cream, and fresh pears. Fresh and balanced with a light to medium body and zesty finish."
- JS, JamesSuckling.com

"Peach and melon with some lemon undertones. Medium body. Creamy and easy."
- JS, JamesSuckling.com

*"The 2020 Clos Floridène Blanc is laced with apricot, dried flowers, mint, and a touch of spice. Light on its feet and airy, the 2020 is decidedly understated. Today it comes across as a bit light, especially on the mid-palate. *Editors' Choice*"*
- RV, Wine Enthusiast

"Yellow-green reflections, soft citrus notes where a slate minerality gives whispers of freshness together with subtle sage and rosemary. This really grows in the glass but does not have the immediate grip and punch of some vintages of Clos Floridène, and for me it is the red that shines in the vintage. Barrel Sample: 90."
- JA, Decanter.com

"White peach, lemon rind and flowers on the front in the nose, and creamy, sweet, yellow citrus with a touch of orange peel in the finish are what you are going to discover here. Drink from 2023-2027."
- JL, thewinecellarinsider.com

"Bright, crisp and fresh with bracing acidity and lift to the tart lemon, lime and green apple dominated nose and spicy palate."
- JL, thewinecellarinsider.com

Reviews *“The 2020 Clos Floridène Blanc comes across very primal and leesy on the nose compared to its peers. The palate is taut and fresh on the entry, offering bitter lemon, orange zest and light Conference pear notes, and quite persistent, though I suspect it will benefit from a couple of years in bottle.”*
- NM, Vinous

“The 2020 Clos Floridène Blanc is exquisite. Bright, creamy, and perfumed, Clos Floridène is a winner. Gentle hints of apricot, spice, chamomile, spice, and lemon confit all grace this impeccably balanced white from the Dubourdieu family.”
- AG, Vinous

“Light yellow-green, silver reflections. Fine yellow apple fruit, a hint of mango and meadow herbs, with some orange zest underneath. Medium-bodied, white apple, freshly structured, mineral-citric finish, lingers, shows much finesse.”
- PM, Falstaff Magazine
