

## Le Rosé de Floridène 2013

CSPC# 765050

750mlx12

13.0% alc./vol.

### Grape Variety

67% Cabernet Sauvignon, 22% Merlot, 10% Cabernet Franc, 1% Malbec

### Appellation

Bordeaux Rosé A.O.C.

### 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

Harvest is handpicked. The juice is extracted through direct pressing or through brief skin contact. Fermentation takes place in tanks at a temperature ranging between 16 to 22°C. After 5 to 6 months aging with fine lees, bottling is performed before the end of the winter.

### How it was born?

Clos Floridène has been known, since the late 80's, by the fineness and the longevity of its white wines and it's today known among the best in Bordeaux.

Since 1996, as the Floridène red vineyard became older, the red wines produced started to interest many wine lovers.

This Rosé is mainly blended with Cabernet Sauvignon from a limestone soil and grown in a cold area. To reach optimal maturity, a warm vintage and qualitative vine growing are required. The result is a really original wine, dense, sweet and incredibly fruity.

In 2004, the vintage generosity allowed us to make some "saignées" directly during the red tank's loading to reach a higher concentration. Using this technique, we obtained a very impressive Rosé with a pale color, blackberry and black currant aromas, counterbalanced by a nice freshness and softness.

With this experience, we realized the high potential of Floridène in the Rosé production.



**How it was born?** The sales success met by the Floridène Rosé 2004 pushed us to produce some rosé in 2005 but in smaller quantities. The 2005 vintage gave us small volumes and very high concentrations which didn't allow us to make a lot of "saignées". In August 2006, the weather was colder, which is an important element to the aromatic expression of the wines. Thus, 2006 is a great year for rosés. The 2007 and 2008 vintages produced very fresh white wines and for the same reasons, they were very favorable to Rosés.

**Tasting Notes** The Rosé de Floridène has a pale pink color; its powerful aroma evokes black-currant, passion fruit, and wild strawberry. Tasty, refreshing, this wine is plainly irresistible.

**Cellaring** Drink now to 2015

**Scores/Awards** **92-93 points** - Antoon Laurent, [thewinepatriot.com](http://thewinepatriot.com) - May 2014

**Reviews** *"Robe rose profond; nez citron jaune, pêche blanche, cerise, épicé et vanillé en filigrane ; attaque franche, bouche sphérique, finale juteuse et minérale.  
Deep pink dress; nose lemon, white peach, cherry, vanilla and spicy filigree; attack free spherical mouth, juicy finish and mineral."  
- AL, [thewinepatriot.com](http://thewinepatriot.com)*

---