

# Clos Floridene Rouge 2018

CSPC# 849005

750mlx12

13.0% alc./vol.

**Grape Variety**

70% Cabernet Sauvignon, 30% Merlot

**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 vineyard comprises Sémillon 32%, Sauvignon Blanc 28%, Merlot 8%, Cabernet Sauvignon 31%, and Muscadelle 1%.

**Harvest**

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.

**Vinification/**

**Maturation**

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. Fermented in tank with gentle pigeage and aged in 33% new oak 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.

A blend of about 70% Cabernet Sauvignon and 30% Merlot from a 17-hectare vineyard plot, on limestone bedrock, which is exclusively maintained by horse and plough, using organic manures and no herbicides. The planting density is quite high with the yield from each plant quite low. Matured in French oak barrels, the wine has a supple and smooth texture; it shows a solid blackcurrant and blackberry fruit profile which is backed with a touch of oak spice.

**Serve with** Best paired with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, and grilled dishes.

**Production** 4,900 cases made

**Cellaring** Drink 2022 to 2034

**Scores/Awards** **91 points** - James Molesworth, Wine Spectator - January 2021  
**90-93 points** - James Molesworth, Wine Spectator - June 2019  
**87-89 points** - Lisa Perrotti-Brown, Wine Advocate - April 2019  
**90 points** - Roger Voss, Wine Enthusiast - April 1, 2020  
**16.5+ points** - Jancis Robinson, JancisRobinson.com - January 2021  
**17 points** - Julia Harding, JancisRobinson.com - March 2019  
**88 points** - Jane Anson, Decanter.com - April 2019  
**87 points** - Jeff Leve, thewinecellarinsider.com - April 2019  
**89-92 points** - Neal Martin, Vinous - November 2019  
**89-91 points** - Antonio Galloni, Vinous - April 2019  
**92 points** - Jean Marc Quarin (score only) - March 2019  
**17 points** - La Revue du Vin France (score only) - January 2021  
**15 points** - Bettane & Desseauve (score only) - March 2019

**Reviews** *“Stylish, with a mix of cherry, currant and plum notes that glide through, supported gently by a kiss of toast and notes of red tea and tobacco leaf. Ends with a subtle iron twinge through the finish. Cabernet Sauvignon and Merlot. Drink now through 2028. 4,900 cases made.”*  
- JM, Wine Spectator

*“Streamlined and fresh in feel, offering a polished beam of cherry and red currant notes laced with subtle tobacco and mineral hints. Sleek finish. Cabernet Sauvignon and Merlot. 4,900 cases made.”*  
- JM, Wine Spectator

*“The 2018 Clos Floridene is deep garnet-purple colored with a nose of bright black and red fruits, cassis, meats and woodsmoke. The medium to full-bodied palate is chewy with a savory finish.”*  
- LPB, Wine Advocate

*“The late Denis Dubourdieu's property on clay-limestone, which finally got its own cellar after many years. 70% Cabernet Sauvignon, 30% Merlot. Fermented in tank with gentle pigeage and aged in oak for 12 months. Deep, healthy crimson. Light, fragrant. Beautiful balance – almost ethereal even if not that concentrated – with a light tannic charge on the end. Good energy. Really lovely wine for medium-term drinking.”*  
- JR, JancisRobinson.com

*“Barrel sample. Dark core and purple rim. Lifted and a little cedary, not leafy but slightly less ripe than most in its fruit spectrum but that aroma suggests freshness. Dark, spicy and inviting. On the palate, this is a model of restraint, the tannins dry and fine-boned. It's not as luscious as some but all in balance and fresh on the gently chalky finish. Shines, even if not a blockbuster. (JH)”*  
- JH, JancisRobinson.com

*“This is enjoyable, but I prefer the Château Haura effort from the Dubourdieu stable in 2018. Things here are a little forced, although in the glass they unfurl to show strong cassis flavours. The acidity is relatively high, and there's enough structure here. Clos Floridène is a 40ha estate, of which 17.3ha are for red wine, making it one of*

**Reviews** *the rare majority white properties outside of Sauternes. Its red clay sands over a limestone bedrock are rich in*

*iron-oxide. Ageing is in 33% new oak for 12 months. Drinking Window 2022 – 2034.”*  
- JA, Decanter.com

*“With a ripe, fresh, metallic, cherry note, the wine is medium-bodied, soft, and fruity, with loads of ripe, red plums in the finish. You can drink this forward styled wine on release.”*  
- JL, thewinecellarinsider.com

*“The 2018 Clos Floridène has a really excellent, well defined and focused bouquet with brambly red fruit, crushed stone, cedar and pressed flowers unfurling from the glass. The palate is medium-bodied with supple tannins, slightly earthy and ferrous in style with a classic, quite open finish that suggests it will drink well just one or two years after bottling. Very fine.”*  
- NM, Vinous

*“The 2018 Clos Floridène is loaded with character and personality. Savory herb, licorice, leather, and menthol grace this aromatically expressive, striking Graves red from the Dubourdieu family. Don't let the modest price tag fool you - Clos Floridène is a serious wine with a real character. Tasted two times.”*  
- AG, Vinous

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