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# Clos Floridene Blanc 2021

CSPC# 102891

750mlx12

12.5% alc./vol.

## Grape Variety

75% *Sauvignon Blanc*, 25% *Sémillon*

## Appellation

Graves

## Classification

Grand Vin de Graves

## Website

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

## Sustainability

Environmentally friendly.

The estate has made great strides on environmental sustainability. They have eliminated the use of weed killers, and all bud removal, trellising and leaf removal is done by hand. Their carbon footprint is a conscious issue too: they own a forest equal to the size of their vineyards as a way of repaying their debt to the land.

Considerable effort has also been spent on reducing energy usage, and a series of 80 sensors and 6 weather stations in the vineyards are used to achieve this. Solar panels are installed on all new buildings, most notably at Clos Floridene.

## 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 year was difficult for white wine growers. Many estates suffered crop losses from the frosts when temperatures dipped to below freezing levels multiple times in April and May, especially in the Graves and Sauternes appellations.

Along with frosts, at times the rains were seemingly non-stop. Overall, conditions improved, and close to the end of May flowering began to appear. Summer maintained its cool, wet, weather conditions along with its lack of sunshine. By the end of August, growers were ready to start picking.

Harvesting of the white wine grapes began at the end of August under moderately cool to reasonably warm days with cold, refreshing nights finishing between early September to about September 25. For a more detailed report on the weather that shaped the vintage.

## 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 is 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.

## Harvest

The picking is carried out manually generally in one go and if necessary, by 2 successive sortings of grapes golden, having reached their aromatic optimum.

## Vinification/ Maturation

After a possible skin maceration phase, the slow extraction of juices is carried out protected from oxidation. Free-run musts are rigorously separated from the press musts and their clarification is done by natural



sedimentation. Fermentation takes place barrels renewed by quarter. Aging lasts 8 months on regularly refilled lees. suspension.

**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, nuances mineral, grilled, toasted. Powerful and fresh flavors of the fruit in all its brightness, density, and structure of a great white wine. It can be kept for at least 10 years.

**Serve with**

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

**Production**

3,500 cases made.

**Cellaring**

Drink now to 2030

**Scores/Awards**

**90 points** - James Molesworth, Wine Spectator - July 2023

**93 points** - Georgina Hindle, Decanter.com - March 2022

**93 points** - Jane Anson, janeanson.com - May 2022

**90-92 points** - Neal Martin, Vinous - May 2022

**90-91 points** - Antonio Galloni, Vinous - May 2022

**90 points** - Jean Marc Quarin (score only) - April 2022

**Reviews**

*"A lively offering, with mâche and white peach notes darting through. Super clean and refreshing in feel. Sauvignon Blanc and Sémillon. Drink now. 3,500 cases made."*

- JM, Wine Spectator

*"Bright and lively in the glass, tangy and sharp but so well balanced with intensity yet softness, getting the liveliness and energy but also complexity of flavour - lemon, pineapple, apricot and peach - sharp, almost sour, so tangy and zesty in the glass just shining brightly. This is extremely aromatic and flavourful with a persistence that lasts the whole way through. I also like the really soft honeyed lemon touch that runs underneath the more overt acidity. A solid effort. Tasted twice."*

- GH, Decanter.com

*"This has grip and energy, striking gooseberry and citrus fruits, cold ash and white pepper spices giving focus on the finish. One of the best Clos Floridène whites for years, and what a pleasure to taste. 25% new oak and lees stirring."*

- JA, janeanson.com

*"The 2021 Clos Floridene Blanc has an endearing, well-defined, quite floral bouquet of vibrant citrus fruit complemented by white flowers. The palate is very well balanced with fine delineation, and quite tensile. A twist of sour lemon lends energy to the finish. Just a delicious dry white Bordeaux."*

- NM, Vinous

*"The 2021 Clos Floridène Blanc is terrific. Dried flowers, mint, lemon confit, pear and ginger are all laced together. This nuanced, layered dry white from the Dubourdieu family is impossible to resist. The 2021 is a gorgeous Clos Floridène Blanc."*

- AG, Vinous

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