

Clos Floridene

Graves Blanc

TWO

THE WINE ODYSSEY



ESTATE

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 Floridene is a 31 hectares estate mostly located on the calcareous plateau of Pujols sur Ciron, near Barsac, in the Graves appellation.

Dry white Graves has enjoyed a renaissance in recent years as fermentation in new oak barrels has yielded wines of crisp definition and glorious aromas, and the domaine's white wine is a perfect example.

VARIETALS

Composition: 50% Sauvignon Blanc, 47% Semillon and 3% Muscadelle

VINIFICATION

According to soil nature, steep, exposition, each plot of our vineyard produce a wine with a special taste. It consists in smooth extractions, perfectly controlled fermentations, strict protection against oxidation and all kinds of off flavours. Blends combining unique tastes of each block create the complexity and the inimitable character of each of Vintage.

TASTING NOTES

Eye: Nice golden colour bring by the oak with green reflects

Nose: This lightly oaked blend is delicious, boasting notes of struck match, vanilla, pink grapefruit and subtle gooseberry.

Mouth: A good concentration of a moderately complex range of interesting flavours, with a very long length and a clean slightly gummy finish