



CLOS FLORIDENE



🌀 Clos Floridène Blanc Sec 🌀

Vintage 2024

Appellation

Graves Blanc

Producer

SAS Denis Dubourdieu Domaines 15, Graves - 33720 BARSAC

Situation & History

Clos Floridène vineyard, in Pujols sur Ciron, located in the Graves region, has been slowly developed since 1982 by Denis and Florence Dubourdieu, thanks to the successive purchases of plots located in the best terroirs. The name of the estate is derived from the two founders' first names.

Soils

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.

Grape planting

27 ha 47 % Sémillon - 52 % Sauvignon blanc - 1 % Muscadelle

Blending

47 % Sémillon - 52 % Sauvignon - 1 % Muscadelle

Wine making and ageing

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.

DENIS DUBOURDIEU DOMAINES

— *Vignerons à Bordeaux depuis 1794* —