



CLOS FLORIDÈNE

PRODUIT

Clos Floridène Rouge opens with a deep, clear garnet color with purple highlights.

The nose is refined, clean, and expressive, with a beautiful intensity of fresh black fruits (blackcurrant, black cherry), enhanced by smoky, peppery, and slightly minty notes.

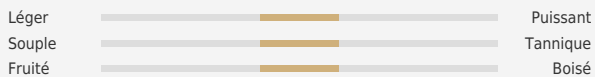
On the palate, the wine is distinguished by its straightforward and balanced structure, supported by elegant tannins and a beautiful mineral tension typical of limestone soils.

The perfectly integrated barrel aging adds a touch of complexity without masking the fruit.

The finish is long, precise, slightly chalky, with a lingering freshness.

A Graves red of great character, blending Bordeaux elegance and a sincere expression of the terroir.
Enjoy today after decanting or cellar for 5 to 10 years.

PROFIL GUSTATIF



IDENTITÉ

Région viticole / Pays	Bordeaux / France
Type de vin	Rouge
Volume	0,75L
Degré d'alcool	14,0%
Potentiel de garde	10 ans
Cépages	Cabernet Sauvignon, Merlot