



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	
Léger Souple Vif Fruité		Puissant Tannique Rond Boisé



Région viticole / Pays Région viticole / Pays Bordeaux / France Type de vin Rouge Volume 1,5L Degré d'alcool Potentiel de garde 8 ans Cépages Cabernet Sauvignon, Merlot