

Château Climens

1^{ER} CRU • BARSAC
GRAND VIN DE SAUTERNES

Château Climens 2006



At the beginning of September, alternating foggy spells and sunny afternoons enabled us to start harvesting on 13th September. In an unstable climate of torrential rain and summer weather, the harvest continued until 2nd October, by which time 80% of the crop was in the cellars. A violent storm at the beginning of October caused a 36-hour power cut, depriving us of our presses. Thanks to the help of our neighbours, we were able to finish this stunning harvest on 5th October.

Harvest : From 09/13 to 10/05 – 4 tries

Grape variety : 100% Semillon

Appellation : 1^{er} Cru Barsac

Alcohol : 13,3 % vol.

Total acidity : 3,1 g/l H₂SO₄

pH : 3,9

Residual sugar : 156,2 g/l

Yield 1^{er} Cru : 7,9 hl/ha

Production : 30,831 bottles

Bottling : April 29th and 30th 2008

ANTHOCYANES – 99 : Orange, quince, pear and spices for a bouquet that is a little shy, but of great quality. The palate is dense, still compact with a crystalline, precise and superb texture. A great vintage for this wine, which expresses itself like a Climens, in its delicacy and precision. Very good ageing potential. 09/06/2021

TERRE DE VINS – 19 : A real bombshell in the making. Harvested early in mid-September (instead of the usual October), the candied grapes are remarkably concentrated. Very fresh, with notes of citrus fruit, the 2006 vintage stands out for its fleshy palate and unctuous feel. But it leaves you wanting more. You get the feeling that this adolescent wine still needs time to reveal its potential. And join the Climens style: luminous wines, more concerned with balance than aromas. Audrey Marret. 02/08/2021

JANCIS ROBINSON – 18 : Minty, marmalade, really complex aromatic range – smoke, toasted nuts, ripe apricots, red apples. Wonderful, magical stuff. *03/31/2014*

LA REVUE DU VIN DE FRANCE – 18 : Top class, with a nose that even includes hints of menthol and candied yellow fruit. The palate is supremely complex, with a long, drawn-out finish. A refined, intense wine with a freshness that is uncommon in this vintage. *November 2009*

WINE SPECTATOR – 94 : This offers lots of honey and toffee aromas, with lemon, orange peel and apricot character. Full-bodied, very sweet and rich. Thick and flavorful, with vanilla, spice and cream character as well. Builds on the palate. *03/31/2009*

THE WINE ADVOCATE – 94 : Tasted at the Sauternes 2006 ten-year on horizontal in Bordeaux. The 2006 Climens still feels youthful on the nose, a car revving its engine but yet to release the handbrake. The palate is medium-bodied with harmonious, honeyed marmalade and quince-tinged fruit, plenty of botrytis and perhaps here, a little more advanced than the aromatics. They will catch up in time to complete the gorgeous, quite ravishing yet tensile Climens. *Neal Martin. 05/30/2016*

BETTANE & DESSEAUVÉ – 17,5 : Rich, creamy, very long, slightly caramelised liqueur, the usual slight reduction after bottling but which does not affect the perception of this magnificent whole. *09/03/2013*

VINOUS – 91 : The 2006 Climens has a quintessential bouquet with a very slight adhesive scent that permeates the honeyed fruit, touches of white peach and orchard fruit. The palate is well balanced with a tangy, marmalade-tinged opening. Good depth, not as complex as the 2005 or 2009 and with quite a linear finish. Fine, but comparatively conservative. *Neal Martin. 08/18/2022*