

Château Climens

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

Château Climens 2007



After a summer of "Scottish showers", September was a blessed month: the botrytis settled in and concentrated admirably. The harvest came early, and the development of noble rot was more magical than we could ever have dreamed. After a short wet spell in October, the return of anticyclonic conditions proved ideal for the development and concentration of noble rot. 2007 will be a worthy successor to 2001.

Harvest : From 09/12 to 10/26 – 4 tries

Grave variety : 100% Semillon

Appellation : 1^{er} Cru Barsac

Alcohol : 13,7 % vol.

Total acidity : 3,5 g/l H₂SO₄

pH : 3,9

Residual sugar : 150,6 g/l

Yield 1^{er} Cru : 8,1 hl/ha

Production : 31,747 bottles

Bottling : June 30th and July 1st 2009

LA REVUE DU VIN DE FRANCE – 99 : Complex, subtle nose of fine spices, with noble notes of candied fruit, herbal tea and honey. The palate is immense and precise, with a spicy, toasty presence and a sweetness that is well-balanced by a schoolboy-like nervousness. The finish explodes and never leaves the palate. 02/03/2022

ANTHOCYANES – 98 : Bitter orange, a touch of spice, slightly saffron, very complex aromas. Magnificent palate, both fleshy and aesthetic, delicate, with great breed and admirable overall precision. Magnificent minerality. The limestone terroir really comes through on the finish. Very good ageing potential. 09/06/2021

THE WINE ADVOCATE – 98 : Tasted single blind against its peers. Chateau Climens always tends to go into its shell after bottling, which is probably why I was not dishing out an even higher score to this still, spellbinding Barsac. The 2007 is endowed with a lovely bouquet: very pure with honey, a touch of orange-blossom and a touch of quince. The palate is very well-balanced with great purity and a dash of spice as well as a lovely viscous, botrytis-laden finish that possesses awesome weight and persistency. This is a slice of heaven in a glass, but it definitely needs time to reveal its true potential. *Neal Martin. 01/31/2011*

WINE ENTHOUSIAST – 98 : A big, rich wine, showing its gorgeous fruit easily. But with a core of dryness, the ripest apricots touched by caramel, it should age well over many years. There is intense power here, still hidden by the youth of the wine, but with final concentration. *Roger Voss. 01/06/2010.*

VINOUS – 97 : The 2007 Climens has a lighter nose than other vintages, very well defined, airy but gaining intensity with time in the glass. Yellow plum, hints of jasmine emerge with time. The palate is very well balanced with a fine bead of acidity, taut and minerally, lively with a tensile, sapid finish that keeps you coming back for more. This is laden with potential and will repay extended cellaring - if you can resist temptation. Tasted at the Climens vertical at the château in April 2022. *Neal Martin. 08/18/2022*

THE WINE INDEPENDANT – 97 : Pale to medium lemon-gold color, the nose of the 2007 Climens leaps with notions of dried pineapple, lemon drops, and key lime pie, plus suggestions of candied ginger, toasted almonds, and crushed rocks. The palate is wonderfully intense with fantastic freshness and loads of bright citrusy sparks, finishing long and minerally. It is tantalizingly delicious right now with beautiful harmony and plenty of depth, but just 5-7 more years in bottle should seriously kick your experience up a few notches. *Lisa Perrotti-Brown. 12/21/2022*

BETTANE & DESSEAUVE – 18,5 : Great nose of acacia honey and citrus fruit, splendid texture and finish, purity of expression of the terroir specific to this vintage, great longevity likely.

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