

## Château Climens 2008



In a climate of high humidity, torrential rain and sub-optimal sunshine as summer approached, the vines developed slowly and unevenly. The summer was then mixed: the vines caught up but ripening was irregular and late. September, with its cold nights and storms, made up for nothing: the harvest was long and late! Finally, after several carefully supervised selections in October, the harvest was finally under cover.

**Harvest**: From 09/30 au 10/30 - 4 tries

**Grape variety**: 100% Semillon **Appellation**: 1er Cru Barsac

**Alcohol**: 13,7 % vol.

Total acidity: 3,6 g/l H2SO4

pH: 3,7

Residual sugar: 132 g/l Yield 1<sup>er</sup> Cru: 4,3 hl/ha Production: 15,000 bottles

Bottling: July 8th 2010

**JANCIS ROBINSON** – 19: Jackpot! Combines oak, dried fruit and mushroomy notes in the way that so few sweet wines bring together in such a perfect chorus. Thick, viscous, lengthy, complex – an absolute thing of wonder. 07/31/2023

**BETTANE & DESSEAUVE – 18,5**: Very taut, very Barsac, with its inimitable acacia aromas, transcendent finesse, great concentration of substance and lots of energy.

**ANTHOCYANES – 95**: Aromas of camphor, spices, saffron and candied orange in a slightly more classic style than previous vintages in this vertical. Powerful, dense, very fruity and long on the palate. A very iodised wine, very marine in its aromatic complexity. 09/06/2021



**VINOUS – 93**: It has a much less expressive nose than the 2009: honey, wet wool, slightly petrolly in style. The palate is very well balanced with a fine bead of acidity, great depth and intensity, showing more clarity than the nose suggests. I would afford this another two or three years in bottle. Excellent. *Neal Martin.* 08/18/2022

THE WINE ADVOCATE – 93: This has a very well-defined nose of dried pineapple, quince and vanilla pod that unfolds seductively in the glass. The palate is medium-bodied with a mellifluous texture, although there remains some oak that needs to be subsumed into the wine. It displays fine definition towards the finish with impressive length. Always a little curmudgeonly in its youth, this Climens deserves a decade in bottle. *Neal Martin.* 01/31/2012

WINE SPECTATOR – 91: Ripe and luxurious, with creamed ginger, almond and glazed pear notes laced with warm piecrust, apricot and clementine flavors. Long and authoritative on the finish, this is frankly sweet, but with the latent purity for balance. *James Molesworth.* 03/31/2011