

Château Climens 2014



Marked by excessive and contradictory weather conditions, the 2014 vintage proved to be as limited in quantity as it was great in quality.

Despite some damage during the year, the relentless sorting work and the mastery of biodynamic viticulture enabled the vineyard to remain in excellent health. All the batches harvested are perfectly clean and straightforward: the first selection has a particularly lively, fruity profile, while the second selection offers complex, elegant, even powerful wines. The result? A fresh, bright wine with the Barsac signature.

Harvest : From 09/22 to 10/27 – 3 tries

Grape variety : 100% Semillon

Appellation : 1^{er} Cru Barsac

Alcohol : 13,8 % vol.

Total acidity : 4,4 g/l H₂SO₄

pH : 3,7

Residual sugar : 141,1 g/l

Yield 1^{er} Cru : 6,7 hl/ha

Production : 23,500 bottles

Bottling : March 16th to 17th 2016

WINE ENTHOUSIAST – 98 : This is beautifully concentrated and full of great richness yet seems closed at the moment. Its apricot jelly and dried fruit flavors, acidity and botrytis are in perfect balance, developing intensity as it opens. A full, generous wine with a great future. *Roger Voss. 12/31/2017*

LA REVUE DU VIN DE FRANCE – 97 : Minty, cardamom notes, a very expressive palette, with an elegant, taut palate, fresh citrus notes, great elegance and purity. In this difficult vintage, the quality of the terroir and the severity of the sorting (barely 8 hl/ha) were obvious.. *02/03/2022*

WINE SPECTATOR – 97: This delivers wave after wave of piecrust, dried pineapple, warm marmalade, singed almond, glazed peach and apricot flavors, with a hint of brioche. Despite the heft, this has a breezy feel within, thanks to riveting acidity buried deep on the finish. *James Molesworth. 01/19/2017*

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

JEB DUNNUCK – 96 : In the same ballpark as the 2011, the 2014 Château Climens reveals a similar gold hue as well as rich, powerful notes of honeyed almonds, caramelized peach, white raisins, toasted bread, and honeycomb. It's more full-bodied and has a wonderful mid-palate to go with serious opulence and possibly more moderate acidity. Slightly softer and more seamless than the 2011 (and the 2015), it still has beautiful freshness and purity and another 25-30 years of longevity. *12/21/2020*

JAMES SUCKLING – 95: A concentrated and finely nuanced wine that opens up a lot in the glass after starting out quite shy. The best thing about it is the great balance and the subtlety of flavor. It ends in a long, silky finish of serious complexity. Drink or hold. *03/02/2018*

THE WINE ADVOCATE – 94+ : Pale lemon colored, the 2014 Climens reveals wonderful botrytis-inspired scents defining the nose with a core of ripe peaches, honeydew melon and lemon marmalade plus wafts of candle wax and orange blossom. The palate possesses an almost electric intensity with tons of layers and a lively backbone framing the generous fruit, finishing very long. *Neal Martin. 09/05/2018*

VINOUS – 94 : The 2014 Climens has a pure and elegant bouquet. Honey, quince and white peach mixes with chamomile - this is irresistible. The palate is very well balanced with a fine bead of acidity, taut and fresh with a bewitching tensile finish. Quite penetrating and a little more citrus-driven than the 2015. Superb. Tasted at the Climens vertical at the château in April 2022. *Neal Martin. 08/18/2022*

ANTHOCYANES – 94 : A lovely burst of white fruit, spices and flowers, with a bouquet that is fresh, delicate and minty. Energetic and deep. Fleshy and taut on the palate, powerful in its finesse, with great elegance and a very long finish. A great classic. *09/06/2021*