

*Château Climens*

1<sup>ER</sup> CRU • BARSAC  
GRAND VIN DE SAUTERNES

## Château Climens 2015



*With a mild spring like in 2011, a hot summer like in 2003 and a dry summer like in 2005, the year promised to be an early one and the health of the vineyards remarkable. The grapes continued to ripen in excellent conditions right up until the first week of September, when botrytis made a rapid appearance in many plots. The final blends produced a very great Climens, perfectly illustrating the estate's 'signature': power, tension and elegance.*

**Harvest :** From 09/08 to 10/05 – 2 tries

**Grape variety :** 100% Semillon

**Appellation :** 1er Cru Barsac

**Alcohol:** 13,3% vol.

**Total acidity:** 3,8 g/l H<sub>2</sub>SO<sub>4</sub>

**pH :** 3,8

**Residual sugar:** 131,6 g/l

**Yield 1<sup>er</sup> Cru :** 10,5 hl/ha

**Production:** 38,500 bottles

**Bottling :** March 2017

**YVES BECK – 98 :** This Climens 2015 has brightness, complexity and charm. Its intense bouquet reveals many facets, with notes of grilled almonds and nougat, but also freshness with citrus fruit and peppermint. The sweetness on the palate is complemented by fine bitters that enhance the aromatic persistence of the finish. When charm and tension create a symbiosis, we can look forward to many years... and even decades to come. *A great success! 03/12/2023*

**LA REVUE DU VIN DE FRANCE – 97 :** More golden, the fruit is very ripe, sunny, with oriental spices, candied citrus fruit and honey. The palate is highly structured, with a spicy strength that remains elegant and well-structured, a fine roasted finish, and a minerality asserted by delicate touches of bitterness. Very good length, the wine unfolds. *02/03/2022*

**TERRE DE VINS – 19 :** Climens offers a dense wine with a very fine liquor without losing any of its fruit, a beautiful soul and a very straightforward mouthfeel thanks to the limestone slab of Barsac. *The summum. June 2016*

**JAMES SUCKLING – 97** : This great Barsac is just beginning to open up and not only has incredibly fine mango, papaya and star-fruit character but also something mineral. Great concentration and textural complexity right from the tip of your tongue to the end of the extremely long, very pure finish. You can enjoy this now, but I recommend cellaring it as long as you can, because this has at least 50 years of ageing potential ! 02/05/2018

**VINOUS – 97** : Gracious, light on its feet and positively sublime, the 2015 Climens is one of the wines of the vintage. Its airiness and grace are hard to capture with words. Lightly honeyed notes, chamomile and exotic flowers lead into orchard fruit and candied citrus in this impeccably polished, nuanced Barsac. *Neal Martin*. 02/01/2018

**WINE SPECTATOR – 97** : Gorgeous, offering a range of orange, almond and brioche notes backed by lively citrus oil, green tea and ginger accents. Rich but tightly coiled nonetheless, with lots of energy lying in reserve on the finish. *James Molesworth*. 03/31/2018

**WINE ADVOCATE – 97** : The 2015 Climens always shows awkwardly after bottling, a Barsac that demands bottle age. Still, you can appreciate the intensity here, with touches of mint and jasmine complementing the honeyed fruit. The palate is just as it should be: very pure and refined, a perfect line of acidity, utterly harmonious with a viscous finish with hints of vanilla pod and orange pith lingering on the aftertaste. *Neal Martin*. 03/30/2018

**BETTANE & DESSEAUVE – 18,5** : Great breed on the nose, with all the panoply of great botrytis fruitiness (citrus, acacia, mango, apricot, and limestone minerality), marvellous finesse, brilliance and a bright future.

**DECANTER – 96** : An unusually voluptuous nose for this estate : generous stone-fruit aromas, elegant botrytis and honey notes. Rich and svelte without being overblown, thanks to the very fine acidity. Seductive and long. *Stephen Brook*. 11/01/2019

**JANCIS ROBINSON – 17** : Tasted blind. Good vitality and punch. Very racy and vital! Not as sweet as some. Oak a little bit in evidence. 01/22/2019

**LE POINT – 17** : Resin, pine and spice on the nose, apricot on the palate, very rich, powerful, juicy, long. *Jacques Dupont*. 09/16/2021