

Château Climens

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

Château Climens 2005



The months of May to August will be hot and exceptionally dry: the summer of 2005 will long be remembered for its drought. The exceptional water regulation capacity of the Climens terroir meant that the drought was avoided. A series of showers in mid-September triggered the hoped-for development of noble rot, and the harvest began on 26 September. The generous harvest as a whole was well-balanced and the low pH, a sign of freshness, augured well for the future..

Harvest : From 09/26 to 10/28 – 5 tries

Grape variety : 100% Semillon

Appellation : 1er Cru Barsac

Alcohol: 14% vol.

Total acidity: 3 g/l H₂SO₄

pH : 3,8

Residual sugar: 168,7 g/l

Yield 1^{er} Cru : 18,13 hl/ha

Production: 70,000 bottles

Bottling : July 3rd to 5th 2007

LA REVUE DU VIN DE FRANCE – 99 : The nose is open, rich and refined, with a fresh note of wild mint and a fruity blend of pear and candied citrus fruit. Powerful yet elegant on the palate, with a strong spiciness supported by astonishing freshness. The wine finishes very long and impregnating. Great substance with an enormous liqueur that has melted into the balance. 02/03/2022

BETTANE & DESSEAUVÉ – 19,5 : Great breed immediately perceptible on the nose, very rich in liqueur, very young, in a style of opulence that is almost extravagant for the vintage. Should age very slowly.

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THE WINE INDEPENDENT – 96 : Made from 100% Semillon, the 2005 Climens is medium gold colored. It has showy notes of pineapple upside-down cake, lemon verbena, and chamomile with hints of fresh hay, sea spray, and coriander seed. Very big, rich, and oily, it has a lively backbone to cut through the dense stone fruit preserves, finishing long and spicy. *05/09/2022*

DECANTER – 19 : Opulent apricot nose. Plump and robust, with rich mandarin fruit. A long, spicy finish. *07/25/2012*

ANTHOCYANES – 96 : Although a little toffee with hints of spice, fresh fruit, saffron and candied citrus, the bouquet hints at stunning youth and subtle energy. The palate is fresh and very Barsac, despite its fleshy, powerful character. Long-lasting, classic and chalky. *09/06/2021*

VINOUS – 95 : The 2005 Climens has an intense nose, dried honey and a touch of glycerine, tangerine and barley sugar. The palate is well balanced with a viscous opening, tangy marmalade mixed with white peach and white pepper, gaining momentum towards the finish that has real depth and penetration. This is a fabulous Climens with great complexity. *08/18/2022*

WINE SPECTATOR – 95 : Toffee, dried lemon rind and tropical fruit on the nose. Full-bodied and very sweet, with a dense palate of candied fruit and a long, sweet finish. Very concentrated. The botrytis spice creeps up on the finish. *03/31/2008*

THE WINE ADVOCATE – 94 : The 2005 Climens is drinking nicely, wafting from the glass with aromas of orange oil, dried apricot and marmalade mingled with hints of honeycomb and petrol. Full-bodied, ample and fleshy, with an enveloping core of fruit, ripe acids and a seamless, textural profile, it's rich and dramatic, missing just a little cut to rank as profound even if it nonetheless ranks as one of the finest sweet wines of the vintage in Bordeaux. *03/01/2022*

JANCIS ROBINSON – 17,5 : Deep orangey gold. Smells of *crème pâtissière*. So rich! Lots of excitement and sheer weight and volume. Good energy on the finish. Marzipan notes. Unctuous. *02/23/2017*