

Château Climens

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

## Château Climens 2009



*After a generally hot and sunny summer, the few rains in mid-September were beneficial to the development of botrytis. Morning fog and sunshine continued their work, and then everything accelerated: within 24 hours, the grapes had reached the 'confit' stage, the optimum stage for concentration! The 2009 vintage will go down in history for its balance and ageing potential.*

**Harvest :** From 09/28 to 10/16 – 3 tries

**Grape variety :** 100% Semillon

**Appellation :** 1er Cru Barsac

**Alcohol:** 14% vol.

**Total acidity:** 3,5 g/l H<sub>2</sub>SO<sub>4</sub>

**pH :** 3,9

**Residual sugar:** 151,8 g/l

**Yield 1<sup>er</sup> Cru :** 14,5 hl/ha

**Production:** 50,000 bottles

**Bottling :** July 6<sup>th</sup> to 8<sup>th</sup> 2007

**ANTHOCYANES – 99 :** Complex, fruity and very fresh, the bouquet of this Climens 2009 is dazzlingly bright and powerful. A hint of saffron with notes of spice, quince and fresh fruit. On the palate, the liqueur is well present and balanced, without losing its freshness, tautness or power. The bitters are remarkable. The minerality is very present. A great Climens that expresses a Sauternes character with its fleshy texture. *09/06/2021*

**REVUE DU VIN DE FRANCE – 19 :** At this stage, the richness of the vintage is somewhat overshadowing the finesse of Climens, but after several days of aeration, it regains all the energy of the Barsac terroir. *Roberto Petronio. 01/15/2019*

**BETTANE & DESSEAUVE – 19 :** A complete wine that has managed to preserve a great deal of freshness despite its imposing liqueur. Remarkable persistence, great unity, great finesse. A great wine.

**THE WINE ADVOCATE – 97+ :** Pale gold, the 2009 Climens offers up a fabulously fragrant nose of green tea, chamomile, powdered ginger, lemon marmalade and fallen leaves with suggestions of spice cake and preserved mandarin peel. The palate is super intense with vibrant, energetic fruit and layer upon layer of perfume and spice nuances, finishing very long and incredibly youthful. *Lisa Perrotti-Brown. 04/14/2019*

**DECANTER – 97 :** Rich and opulent, but the Barsac terroir keeps it reined in. Exotic fruit notes, baked apple and confit fruit. Pure, velvety and unctuous but with a bite of citrus zest freshness coming in behind. *James Lawther*

**WINE ENTHUSIAST – 96 :** The superb palate boasts richness, with honey and orange zest notes. It shows fine balance between the flavours of orange jelly and the intense botrytis-driven notes. It has a light, delicate texture and acidity. *Roger Voss. 01/02/2013*

**VINOUS – 96 :** The 2009 Climens is much more vibrant on the nose than the 2010 with lovely dried honey, quince, saffron and light chamomile aromas. It blossoms in the glass and gains intensity with each swirl. The palate is very well balanced with a touch of marmalade on the entry, quite tensile from start to finish with a rather long, viscous finish. This is just beginning to motor. *Neal Martin. April 2022*

**FALSTAFF – 96 :** Medium golden yellow with silver highlights. Discreet bouquet of fine yellow tropical fruit, fresh orange zest, a light touch of honey, a hint of light caramel. Powerful and well-balanced, firm and mineral, fine hint of nougat, slightly salty on the finish, good length. Discreet woody note on the finish. Definite potential for maturity, this wine has class. *Peter Moser. March 2020*

**LE MONDE – 18,5 :** Its opulent liqueur, mellowness and fatness distinguish this Premier Cru with a richer style than usual. Dynamic finish. *12/13/2012*

**WINE SPECTATOR – 95 :** Rounded and broad in feel for now, with richly layered toasted almond, ginger cream, brioche and glazed apple notes that all glide through the viscous finish, where a flash of green tea can be found. This has the buried zip for the long haul, which it will need to assimilate fully. *James Molesworth. 01/31/2012*

**YVES BECK – 94 :** Golden colour with hints of amber. Subtle bouquet of citrus fruits, peaches and spices. Creamy, rich start with hints of caramel and biscuit. On the palate, this wine is full-bodied, creamy and supported by a very fine acid structure that gives it a pleasant freshness. Long aftertaste. *10/18/2018*