

Château Climens

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

Château Climens 2010



*"Luck sometimes helps, hard work always"
Brahmin proverb.*

A warm, sunny September allowed the grapes to make up for the relative delay in ripening caused by a cool, cloudy summer. This late summer was followed without warning by a winter that was early for the month... At the beginning of April, the weather was fine but too cold for the botrytis to concentrate sufficiently. Fortunately, despite the cold, a fine afternoon sun triggered the concentration process. Thanks to a rigorous control system, the extraordinarily homogeneous and healthy harvest produced a magnificent and generous crop.

Harvest : From 09/28 to 10/23 – 3 tries

Grape variety : 100% Semillon

Appellation : 1^{er} Cru Barsac

Alcohol : 13,7 % vol.

Total acidity : 3,2 g/l H₂SO₄

pH : 3,8

Residual sugar : 166,4 g/l

Yield 1^{er} Cru : 15,9 hl/ha

Production : 54,700 bottles

Bottling : July 4th to 6th 2012

THE WINE DOCTOR – 98 : A vigorous orange-gold hue in the glass, this is classic evolving Climens on the nose, combining a delightful sense of freshness with dried fruits, praline, caramelised citrus, orange blossom, jasmine and smoky crushed minerals. The palate is immediately fresh and bright, with a voluminous and velvety texture to the fruit, cut by a fine blood orange freshness, great pithy grip, mineral drive and super, vivacious acidity. This is quite brilliant, aging effortlessly, still with all the freshness, vigour and drive of youth, and plenty of pithy length in the finish. Vigorous, mineral, bitter and gripped, this is a brilliant Climens. Plenty of time to think about drinking this one; any time over the next two decades should do it. *Chris Kissack. 09/01/2023*

ANTHOCYANES – 98 : This Climens 2010 is simply impressive, with a powerful, complex, elegant bouquet of quince, fresh fruit, flowers and menthol. The palate is fleshy, fresh and beautifully balanced, with the power perfectly contained by the chalky tension of Barsac. A superb wine. A sure value as well as being a great classic. Well done! *09/06/2021*

THE WINE INDEPENDANT – 96-98 : The 2010 Climens is pale to medium straw-gold in color. It slowly unfurls with gorgeous lime cordial, poached pears, pineapple tart, and dried apricot notes, plus wafts of candied ginger and allspice. The concentrated, full-bodied palate has a racy backbone lifting the rich, viscous fruit, finishing long with a chalky lift. *Lisa Perrotti-Brown. 06/01/2023*

LA REVUE DU VIN DE FRANCE – 96-97 : The 2010 smells of saffron and white chocolate. Very youthful, it emerges like a millefeuille, layered between abundant liqueur and the imprint of the terroir. *Roberto Petronio. December 2023.*

YVES BECK – 96 : Climens 2010 reveals classic hints of saffron, coconut and acacia flowers. It takes time to develop and gains in plurality with each passing minute. Full-bodied, rich and delicious on the palate, the wine begins to relax. It has character and seems to me to be entering a fuller phase... slowly! *03/12/2023*

DECANTER – 96 : You shouldn't need an excuse to open Sauternes but Christmas is a great occasion with plenty of opportunities to enjoy its many styles. Choose this 2010 for a rich treat and savour its balance, freshness and depth, full of succulent tropical fruit, exotic spice flavours and honeyed brioche. Enjoy before, during or after a meal! *Georgina Hindle. 10/01/2021*

THE WINE ADVOCATE – 95 : Pale to medium lemon-gold colored, the 2010 Climens offers a lifted, floral nose of orange blossoms and jasmine over a core of lime cordial, grapefruit oil and dried apricots plus hints of lemon preserves and ginger nut. Very sweet, hedonic and fantastically seductive in the mouth, the concentration is beautifully offset by lovely freshness, finishing with fantastic length. *05/03/2020*

BETTANE & DESSEAUME – 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.