

*Château Climens*

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

## Château Climens 2011



*The exceptionally hot, dry spring of 2011 will live long in the memory, favouring very early vine growth. The summer, on the other hand, was generally wet and cool, but this advance was not to be, and a hot and stormy spell at the end of August favoured an early onset of Botrytis.*

*Harvesting began at the beginning of September in summer sunshine and continued under ideal conditions for the development of noble rot. The harvest was generous and perfectly balanced.*

**Harvest :** From 09/08 au 09/28 – 2 tries

**Grape variety :** 100% sémillon

**Appellation :** 1<sup>er</sup> Cru Barsac

**Alcohol :** 13,8 % vol.

**Total acidity :** 2,9 g/l H<sub>2</sub>SO<sub>4</sub>

**pH :** 3,8

**Residual sugar :** 142,8 g/l

**Yield 1<sup>er</sup> Cru :** 12,7 hl/ha

**Production :** 43,000 bottles

**Bottling :** July 2<sup>nd</sup> to 4<sup>th</sup> 2013

**LA REVUE DU VIN DE FRANCE – 99 :** A fine range of aromas, with complexity and rigour, candied fruit, saffron, light tobacco and dried fruit. Dense, deep and rich on the palate, but without excess, with the tonicity that is the Climens signature. A great vintage in full bloom. 02/03/2022

**ANTHOCYANES – 99 :** Great aromatic complexity thanks to aromas of quince, spices and white fruit (pear in particular) interwoven with floral notes. Powerful, dense on the palate, very fine liquor with freshness and elegance and an airy finish. Simply magnificent. A great Climens, perfectly suited to gastronomy thanks to its remarkable tension and linearity. Superb! 09/06/2021

**JEB DUNNUCK – 97** : Moving to the Grand Vin, the 2011 Château Climens reveals a still youthful gold color to go with impressive marzipan, brioche, honeycomb, and sauteed peach and apricot-like fruits. With beautiful balance on the palate, it's full-bodied and has a vibrant spine of acidity followed by a clean, lengthy finish. This beautiful, complex Sauternes is going to evolve for 20-30 years or more in cold cellars. *12/21/2020*

**THE WINE DOCTOR – 96** : From a half bottle. From Bérénice Lurton we have a wine of a polished straw-gold hue, with a light burnish. It has a simply beautiful nose, citric with notes of bright orange and lemon balm, complicated by crushed flint and grey smoke, with little seams of richness, calling to mind pastry, crème pâtisserie and custard apple. There follows a palate of simply divine tension and poise, carrying forward all the sweet intensity seen on the nose, but it frames it with tension and rather taut, savoury, acid and mineral-driven style. Poised and balanced, taut and driven, with exceptional persistence, a delicious drive, and depth, grain, substance and energy all combined. This is stunning, and a class apart within the appellation. *Chris Kissack. 07/01/2022*

**YVES BECK – 95** : Golden yellow colour. A seductive, inviting and complex bouquet with notes of passion fruit and peaches. I also detect hints of grilled almonds, nougat, fruit paste and crème brûlée. Finally, notes of mirabelle plum and peppermint add to the complexity of the nose. On the palate, the wine is creamy, racy and soft. A beautiful symbiosis of freshness, vigour and sweetness. The olfactory characteristics are perfectly reflected on the palate, and the acid structure gives it the breed and support it needs to stand the test of time. A wine that still needs a lot of time to reach its apotheosis, even if it is already very tempting now. Lovers with patience will be duly rewarded and the others will be happy too, of course ! *11/12/2018*

**VINOUS – 94** : The 2011 Climens has a fresh, lifted, mineral-driven bouquet which has closed down a little. The palate is well balanced with a fine bead of acidity, taut and fresh. A lively, tensile finish, with hints of stem ginger that linger on the aftertaste. This is drinking beautifully. *Neal Martin. 08/18/2022*