

Château Climens

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

Château Climens 2012



"Quod donare mora nequit annua, dat brevis hora"
(It happens in an hour what does not happen in a year,
Latin proverb)

A difficult vintage for the development of botrytis throughout the Sauternes region. Hot and dry in March, very wet in April-May: after such an excess of water, we hardly expected the summer drought. Fortunately, the return of the rains at the end of October came as a pleasant surprise: in just two days, the concentration of the grapes improved enough to resume harvesting. The rain, which was very heavy and catastrophic in Sauternes, had only a limited impact in Climens. As everything is homogeneous, we can harvest in two and a half days of sunshine, just before All Saints' Day and the return of the rain!

Harvest : From 10/15 to 10/31 – 2 tries

Grape variety : 100% Semillon

Appellation : 1^{er} Cru Barsac

Alcohol : 14 % vol.

Total acidity : 3,7 g/l H₂SO₄

pH : 3,8

Residual sugar : 116,9 g/l

Yield 1^{er} Cru : 5,2 hl/ha

Production : 17,640 bottles

Bottling : March 19th to 20th 2014

LA REVUE DU VIN DE FRANCE – 94 : Fresh, minty, naphtha nose, with an ethereal note, but the palate is a little square. The wine hides a little behind its structure. Now on its reserve, let's give it a rest. 02/03/2022

ANTHOCYANES – 94 : Slightly truffle and earthy, the nose also reveals fine aromas of bracken, spices and 'al dente' white fruit. The palate is elegant, delicate and fresh, with notes of white fruit and candied citrus. The limestone comes through on the finish. A very fine bottle. 09/06/2021

THE WINE INDEPENDENT – 93 : Medium straw-gold in color, the 2012 Climens has a note of toasted almond, crème caramel, and honey-drizzled peaches over a lifted core of lemonade and lime jelly. The palate is refreshing and zippy, beautifully countering the rich savory layers and finishing with a citrus lift. *Lisa Perrotti-Brown. 02/16/2023*

WINE SPECTATOR – 93 : This pulls together lush pineapple, ginger, creamed apricot and peach notes, along with singed almond and bitter orange hints. Stays broad and rich overall, but there's good cut underneath and some power that will need a bit of time to mellow. An excellent effort for the vintage. *James Molesworth. 03/31/2015*

VINOUS – 92 : The 2012 Climens was tasted from two bottles, the first weirdly green. The second was an absolute joy. Well-defined on the nose, it offers lovely beeswax, honeysuckle, jasmine and yellow flowers. The palate is very pure with fine weight, quite tangy, lightly spiced with a pretty marmalade-tinged finish. *Neal Martin. 09/27/2022*

THE WINE ADVOCATE – 91 : Pale lemon-gold colored, the 2012 Climens has a slightly evolved nose sporting honeyed nut and toast notes with a core of lemon pie, fresh hay and allspice. Big, rich and powerful in the mouth, with maturing citrus and stone fruit notions, it has a provocatively spicy finish. *Lisa Perrotti-Brown. 09/05/2018*

TERRE DE VINS – 18 : Along with 2014, 2012 is a vintage of which Bérénice Lurton is particularly proud: it's the first vintage saved by biodynamic viticulture... and a bit of luck. Two warm days in a rainy October resulted in a very healthy harvest. However, a merciless selection had to be made at harvest time. Behind the notes of flowers and yellow fruit, this very fresh, concentrated wine reveals a rooty side that joins the chalky, powdery feel on the palate. *Audrey Marret*

JANCIS ROBINSON – 17 : Tasted blind. Energetic and a bit of a burnt note. *02/09/2022*