

Château Climens

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

Château Climens 2016



The unique Climens signature is immediately apparent in this great vintage, with a bouquet that is already complex and deep, combining scents of noble flowers and field herbs. This sensation of wild presence is repeated on the palate, with a saline presence that gives it a very strong character and personality, despite the softness conferred by its youth. Power, refinement, length - it's all there!

Harvest : From 09/28 to 10/22 – 2 tries

Grape variety : 100% Semillon

Appellation : 1er Cru Barsac

Alcohol: 13,3% vol.

Total acidity: 3,9 g/l H₂SO₄

pH : 3,9

Residual sugar: 134 g/l

Yield 1^{er} Cru : 12,9 hl/ha

Production: 49,000 bottles

Bottling : May 2018

LA REVUE DU VIN DE FRANCE – 98 : A lovely, complex nose, very elegant and distinguished, with highly refined aromas of rose, saffron spices and citrus zest. The palate is immense, very dense and ethereal at the same time, taut with vibrant energy, the balance of sweetness and vigour a textbook case. The finish is long and full-bodied, with a host of spices. 02/03/2022

ANTHOCYANES – 98 : A beautiful nose of complexity and precision, with elegant, fresh aromas of pear, peach, mango, lime blossom, menthol and slightly exotic fruit. Delicate to the touch on the palate, with fine liqueur for a Climens that is tauter than usual yet not lacking in power. Very fine bitters on the finish. Airy, fresh finish. What aromatic brilliance! A wine that will last a long time. 06/09/2021

TERRE DE VINS – 19 : A great Climens to look forward to. The nose is dense, complex and deep, revealing hints of flowers and flowering herbs. The palate is very clean, round and precise, but still has some way to go. The lingering finish combines citrus fruit, dried fruit and apricot. The wine is exceptional in its precision and balance between energy and finesse, power and elegance. The full potential of this vintage is evident in its dazzling tone. *Audrey Marret. 2021.*

THE WINE ADVOCATE – 96+ : Pale lemon-gold colored, the 2016 Climens is a little youthfully mute, revealing notions of ripe peaches, mango and musk melon with touches of cedar chest, orange blossoms, candied ginger and baking bread. Bursting in the mouth with vibrant, energetic stone fruit and tropical layers, it is framed by fantastic freshness, finishing long and creamy. *Lisa Perrotti-Brown. 03/29/2019*

YVES BECK – 96 : Golden yellow with green highlights. The bouquet of Climens 2016 is complex, generous and very expressive. I note smoky notes reminiscent of pistachio and salted caramel. On the palate, the wine is compact, creamy and perfectly balanced. What breed and charm! A touch of saltiness on the finish. A promising wine to follow over time. *12/03/2018*

DECANTER– 95 : My favourite sweet wine at the tasting (including Yquem). Already glorious, this will live decades. Burnished gold hue, botrytis notes on the nose, some leafy, spicy, lemongrass hints and a palate with just the right balance between lusciousness and freshness. Extremely subtle oak. A wonderful Barsac to drink between now and 2060. *Andy Howard MW. 12/01/2021*

THE WINE CELLAR INSIDER – 95 : The perfect combination of ripe and overripe pineapples, white peaches, nectarines and a touch of mango all slathered in honey, vanilla and flowers. The wine is quite sweet. But, the racy acidity lifts everything up on your palate so everything feels fresh and energetic. This could score even higher as it ages, and it will definitely age for at least 3 decades or longer. *Jeff Leve. 06/29/2020*

VINOUS - 94 : The 2016 Climens has a wonderful bouquet similar to my last bottle, more expressive now with orange pith, wild honey and quince. Like before it opens wonderfully in the glass. The palate is very well balanced with fine definition, fresh and vibrant with a creamy honeyed texture, praline and apricot, on the seductive finish. Superb. Tasted at the Climens vertical at the château in April 2022. *Neal Martin. 08/18/2022*