

# Château Climens

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

## CHATEAU CLIMENS 2023, 1<sup>ER</sup> CRU

« IT IS IN ADVERSITY THAT GREATNESS IS REVEALED »

(Pline Le Jeune)

The 2023 vintage is a cruel but superb demonstration of this, a perfect summary of climate change and the ability of the Climens terroir to adapt and produce another exceptional vintage. After such hardship, what a result ! A mild start to the year prompted the vines to emerge prematurely from winter. This is becoming a regular occurrence in our region. Our wind turbines and their wood pellet-based heat sources enabled us to cope with temperatures of -2.1°C at the height of the night of April 4<sup>th</sup> to 5<sup>th</sup> and save the harvest of our old vines dedicated to sweet wines. Rain and heat followed one another, combining to create a tropical climate conducive to the development of the vines, as well as mildew, “millerandage” and “coulure”. Despite all our efforts, in the respect of biodynamic practices, three quarters of the harvest from the old vines were lost. September once again tested our patience, but it was rewarded on September 26<sup>th</sup> with a first day of harvesting under a beautiful blue sky. However, we had to hurry because the botrytis spread very quickly over the ripe grapes, which were impatient to express their best qualities. On October 3<sup>rd</sup>, the harvest was in the cellar and the maturing process could begin.

As the spring of 2024 approaches, the blend will reveal radiance and elegance, as well as balance and crystalline freshness, just like the 2014 vintage, the promise of a superb 2023 vintage, a perfect expression of the Climens style and its quest for purity.



**Origin :** Climens' historical terroir

**Vine variety :** 100% semillon

**Area :** 13 hectares

**Global yield :** 2.7 hl/ha

**Age of the vines :** 48 years old

**Appellation :** Barsac

**Certification :** bio (AB)

Made with DEMETER grapes

Harvest from september 26th to 29th and from october 2<sup>nd</sup> to 3rd (6 days)

2 tries

**Vinification :** Fermentation in oak barrel with wild yeasts (100% new barrel)

and aging on fine lees dring 20 months

80% in barrels (including 40% new oak) & 20% in Wine Globe.

**Alcohol :** 13.5 % vol.

**Residual sugar :** 130 g/l

**Total acidity :** 4,20 g/l H2SO4

**PH :** 3.81

**Production :** 4000 bottles

*Bottling in may 2025*