

# CHÂTEAU CLIMENS

## BARSAC PREMIER CRU



Sometimes referred to as the “Lord of Barsac,” Château Climens boasts centuries of history. Lucien Lurton bought the property in 1971; his daughter Bérénice took over in 1992. The estate, which relies entirely on Sémillon grapes for its sweet wines, has been farmed biodynamically since 2010; it was certified organic in 2013. For the sweet wines of Sauternes and Barsac, pickers make multiple passes through the vineyard to select the grapes that have been concentrated by botrytis, but the particularly wet 2013 harvest required that these tries be accomplished quickly between rainfall and hailstorms. However, the limestone soils of Barsac drain well and ensured freshness in the final wine.

The history of this château began in the sixteenth century. Thereafter, five families had succeeded each others at Climens. The wine was selected, in the classification of 1855, premier cru of Barsac.

Ironically for some, Climens means unfertile or poor land in Celtic. Fortunately for those in the know, the prodigious vine is capable of transforming apparently undesirable soils into the most outstanding wine terroirs! Situated on the highest point of the Barsac appellation, the vines stretch over 30 hectares around the château, in one continuous vineyard. The red soil, dotted with pebbles is made up of a thin layer of clayey, ferruginous sand on a substratum of fissured starfish limestone. The combination of these soils and the slope provide excellent natural drainage.

The grape variety is 100% Sémillon, which is said to suit the vineyard's chalky soil. The vineyard area extends 29 hectares or 70 acres, with an average production of 3,000 cases per year



*“The more you know about wine, the more you’ll want to know about us.”*  
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