



## CHÂTEAU CLIMENS 2015

*The sun, heart of tenderness and life,  
Pours burning love over the delighted earth. Arthur Rimbaud*

*Early, pure, abundant : an exceptional vintage !*

A mild spring favoured a spectacular bud break and flowering in ideal conditions. Whereas mildew and black rot did cause some damage in the region, the state of health of our vines stayed remarkable with biodynamics. July was sunny and hot, but August commenced with a few stormy showers which although welcome, were a little brutal, and luckily followed by warm, sunny periods. The large difference in nocturnal and diurnal temperatures of the end of summer favoured the synthesis of aromatic precursors and the appearance of morning fog.

After a last stormy rain on August 31<sup>st</sup>, September began with sunshine and Botrytis made quite a fast appearance: the first snip of secateurs took place on Tuesday the 8<sup>th</sup> September!

If somewhat more unstable, the weather remained relatively pleasant, and hardly upset this first picking, which ended on September 16<sup>th</sup> (just before a heavy shower!) A few wet days enabled the noble rot to get going again on magnificent golden bunches of grapes.

A succession of sunny, windy days then accelerated the concentrating process and triggered what would be the last stretch: Eight days of quick and meticulous picking that turned out to be both generous and superb... On the 5<sup>th</sup> October the entire harvest of magnificent quality was safely in the cellar!

The fact that the harvest was early this year is also due to biodynamic farming: *Botrytis* did develop faster than on the neighbouring vineyards, which enabled us to harvest at a period which was particularly favourable in terms of the weather conditions. This proved to be a guarantee of good quality but also good quantity: with our 20 hl/ha of pure excellence, we are back with the abundance found in the trio of 2009, 2010 and 2011!

The lots make up a very homogenous batch in terms of quality even though there is great variation on the aromatic front and on the palate, the structure of the different lots being more or less rich, at times delicate, but always fresh and long... The final blending should be spectacular!

## A FEW STATISTICS FOR THE 2015 VINTAGE

Harvest : from September 8th to October 5th 2015

Total harvest : 21 hl/ha (22 lots)

### Analysis

Alcohol : 14,3% vol.

Residual sugar : 130g/l

T.A. : 3,9g/l

pH : 3,8