

*Château Climens*

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

BÉRÉNICE LURTON

## *2016 vintage*

A mild winter, a late April frost and a notoriously diluvian spring did not set the tone to a favorable year. However a late but hot and dry summer an ideal autumn finally gave birth to a great vintage.

September provided the ideal conditions for the development of the noble rot with rain and subsequent mists followed by sunny afternoons. On September 28<sup>th</sup>, the situation was the idealized image for the beginning of a Sauternes harvest: morning mists giving way to wonderful sunshine and beautifully concentrated grapes.

The picking was rather easy especially on the older vines, but made more complicated in the more sandy plots by well-concealed undesirable moulds. However, our rigorous checks meant that not a single unwanted grape got as far as our press.

The magical spread of the Botrytis was enhanced by a radiant sunshine throughout the first week of October and our first round of picking ended on October 11<sup>th</sup>. We were able to start again a week later on our second and final round of picking in perfect conditions. The Botrytis had developed homogeneously, we could follow the development of the concentration plot by plot harvesting all the remaining grapes while sticking to our target of 22° of potential to keep balance and finesse. October 22<sup>nd</sup> set the end of this exceptional harvest, announcing a great Climens!

### A FEW STATISTICS FOR 2016 VINTAGE

2016 Harvest at Château Climens: from september 28th to october 22nd (15 days of harvest)

From 28<sup>th</sup> September to 11<sup>th</sup> October

1<sup>st</sup> round of picking : 67% of the harvest

From 18<sup>th</sup> to 22<sup>nd</sup> October

2<sup>nd</sup> round of picking : 33% of the harvest

Yield : 20hl/ha (15 batches)

#### Technical informations

Alcohol : 14,1% vol.

Residual sugar : 130 g/l

Total acidity : 3,5 g/l H<sub>2</sub>SO<sub>4</sub>

pH : 3,9