

## THE VINTAGE 2022, A BEAUTIFUL MIRACLE !

« IF WEATHER DOESN'T CHANGE, CLIMENS DOESN'T HARVEST »

This year was noted for its variable climate. Following on from a cold dry winter, the vines were faced with their first challenge : three bouts of severe radiating frost at up to -4.1°C just before dawn on Sunday April 4<sup>th</sup>. Fortunately, the late pruning induced a phenomenon of acrotonic development and our vines were saved.

The months of May and June were very favourable to the development of the vines, which just managed to avoid the hail that had destroyed the harvest two years previously. The vineyard stood up rather well to the particularly hot and dry summer thanks to the reserves of humidity in its calcareous soil. What was to follow was a true test of our patience... An anticyclonic weather system settled over the region at the beginning of September, delaying the arrival of the rains and morning mists required for the development of noble rot. Rain finally fell on September 24<sup>th</sup>, giving way to sunshine in early October. The grapes were not yet fully botrytised but a first picking, on October 6<sup>th</sup> and 7<sup>th</sup>, harvested some fine fruit. Breezy summer heat picked up and a second picking was launched on October 18<sup>th</sup>. The weather was beautiful and the concentration intensified so much that it was necessary to hastily finish the last picking on October 23<sup>rd</sup>.

The harvest is now in the cellar. The batches produced from the different pickings are healthy and varied, limited in quantity due to the low yields, but of remarkable quality, notably because the plots that were not used for the production of the *Premier Cru Classé* were assigned to the production of our dry white wine.

It is from these rich batches, which are so different yet complementary, that we have been able to design a magnificent blend that is remarkable for its opulence, quite the equivalent of the 2005 and 2010 vintages, yet moderated by the freshness of the limestone terroir at Climens. Time is on our side, our best ally for the expression of the freshness and elegance of our wines.

## A FEW STATISTICS

Harvest from October 6<sup>th</sup> to 23<sup>rd</sup> 2023 (9 days)  
Total harvest : 7.5 hl/ha

2 tries

1<sup>st</sup> trie : 4 days (October 6<sup>th</sup> – 7<sup>th</sup> – 17<sup>th</sup> and 18<sup>th</sup>)  
37% of the total harvest

2<sup>nd</sup> trie : 5 days (from October 18<sup>th</sup> to 23<sup>rd</sup>)  
63% of the total harvest

Alcohol : 14,4% vol.

Residual sugar : 141 g/l

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

pH : 4,1



