

LILIUM 2024

GREAT DRY WHITE WINE - PRIMEURS

The name of this white flower, a symbol of purity and nobility, naturally emerged for this exceptional dry white wine from Château Climens. Our ambition is to precisely capture the strength of the terroir in a constant pursuit of purity and balance. A rigorous selection of the juice during pressing and aging on fine lees in Wineglobes for nearly eight months ensure the Sémillon's aromatic integrity without any embellishment. While typically known for its silky and enveloping texture, Lilium 2024 reveals itself to be even more chiseled and taut than its predecessors.



Origin: Historic terroir of Climens Grape variety: 100% Semillon

Appellation : Bordeaux Blanc sec **Organic & biodynamic certification** : AB - DEMETER

Hand-harvested: September 5th to 7th 2024

Vinification: After a selection of juices during pressing and cold settling in stainless steel tanks, fermentation takes place with indigenous yeasts at low temperatures. The wine is aged on fine lees in Wineglobes (220 L) for 8 months. Fined with bentonite.

Alcohol: 13 % vol. Residual sugar: <1 g/l Total acidity: 3,8 g/l H2SO4

pH: 3,3

Production: Around 4,500 bottles

Bottling date: May 2025