

Château d'Yquem 2008

CSPC# 801780

750mlx6

13.55% alc./vol.

Res Sugar: 139 g/L

Grape Variety

80% *Sémillon*, 20% *Sauvignon Blanc*

Appellation

Sauternes

Classification

1er Cru Supérieur

Website

<http://yquem.fr/int-en/>

General Info

1er Cru Supérieur. Admired in the whole world since the 18th Century, Château d'Yquem remains the greatest of the great sweet Bordeaux wines. Centuries after centuries, the Château has always kept faithful to an ideal of perfection, even at the darkest hours of the 20th century when people came to a disaffection for this kind of wine. In 1999, people feared that this constant solidity would collapse due to divisions in the Lur Saluces' family and the sale of the Alexandre de Lur Saluces's shares to the luxury group LVMH, but it did not. Today, the tandem Alexandre de Lur Saluces - Bernard Arnault seems to work wonderfully and the working methods have not been called into question. Yquem remains the Bordeaux symbol of perfection and tradition. Exceptional fact in Bordeaux, the wine stays in general three years and a half in new wood barrels for maturing, before being proposed on the market. Its refinement, the exquisite perfection of its balance and its power do not have an equivalent. The great vintages (1937, 1950, 1995...) offer the plenitude whose any wine amateur dreams of. The great sweet wines of Bordeaux, Sauternes, are among the most decadent, complex, and simply enjoyable wines. Based on a blend of Semillon and Sauvignon Blanc that has been infected with the "noble rot", Botrytis Cinerea, Sauternes are rich, honied wines bursting with notes of vanilla, coconut, dried apricots, and subtle spice tones. They are usually very sweet and rich with a soft quality to them that makes them appealing in their youth, yet they can age and improve for decades. The neighboring village of Barsac frequently makes wines comparable to those of Sauternes.



Winemaker

Sandrine Garbay

Vintage

A vintage with a capricious climate, alternating heat and cold, including a frost in April which just allowed to lighten the load of grapes in Yquem.

A cold and dry period followed in September, inducing a slow maturation of the Semillon grapes which revealed an undeniable aromatic purity; a happy alchemy which resulted in a subtle alliance of richness and rare vivacity.

Vineyards

This property is beautifully placed at hilltop in Sauternes' commune, with its 103-ha big vineyard (clay and gravel on the surface and lime stones in the subsoil), planted with 80% Semillon and 20% Sauvignon Blanc. The average age of vines is 27 years.

Harvest

unknown

Maturation

The wine matures for 3.5 years in new barrels. Neither chaptalization nor other techniques, which increase sugar content in grape must, are allowed. D'Yquem is one of the very few properties in the district, to use both semi-botrytized and fully botrytized grapes for the wine, in order to have enough acidity to balance sweetness.

Tasting Notes

A beautiful gold colored robe. Complex and layered nose with citrus, apricots, cardamon and marmalade aromas with hints of candied fruit, toast, and botrytis. Elegance and finesse on the palate with aromas of white fruit and honey. Incredible, spellbinding length and smooth finish.

Serve with

Foie gras, terrines, blue cheese, tarte tatin, crepes Suzette or duck with orange, but it will also be perfect for peach and apricot pies, cooked apples, creme brûlée with candied fruit, caramel cream and orange and pineapple parfait. Also, it can be sipped by itself accompanied by a fine Cuban cigar, but fantastic with custard and choux desserts such as profiteroles or chestnut Mont Blanc. Always the best accompaniment to Hungarian goose liver or duck liver pate

Production

10,000 cases made

Cellaring

Drink now-2035

Scores/Awards

94 points - James Molesworth, Wine Spectator - July 2012

94-97 points - James Molesworth, Wine Spectator - May 2011

91-94 points - James Suckling, Wine Spectator - April 2009

95 points - Lisa Perrotti-Brown, Wine Advocate #244 - August 2019

Scores/Awards **96 points** - Neal Martin, Wine Advocate #199 - February 2012
96 points - Neal Martin, Wine Advocate #194 - May 2011
95-97 points - Neal Martin, Wine Advocate #182 - April 2009
96-98 points - Roger Voss, Wine Enthusiast - December 2009
18 points - Julia Harding, JancisRobinson.com - April 2009
95 points - Stephen Tanzer's International Wine Cellar - May/June 2012
18.5 points - Decanter.com - June 2009
93 points - Jeff Leve, thewinecellarinsider.com - July 2011
94 points - Jean Marc Quarin (score only) - May 2014
94 points - Jeannie Cho Lee MW, asianpalate.com (score only) - April 2009
99 points - Peter Moser, Falstaff Magazine - March 2012
99 points - Vert de Vin - May 2018
19 points - Vinum Wine Magazine (score only) - June 2009
16.5 points - La Revue du Vin France (score only) - January 2012
19 points - Bettane & Desseauve (score only) - April 2009

Reviews *"Beautiful lemon cream, chamomile, and fried pineapple notes, with a refreshing, almost floral edge running along as well. Creamy coconut and green plum notes fill in on the finish, which has admirable length. A restrained, lighter style, with lovely precision."*
 - JM, Wine Spectator

"This shows lush, creamed peach, mango, green fig, ginger, and clementine flavors, with a long, gorgeous, rounded finish. Not the power of a classic vintage, but none of 2008's angularity either, with beautiful precision and impressive range. Non-blind barrel tasting."
 - JM, Wine Spectator

"Lemon peel, spice, and candied fruit on the nose, with hints of botrytis. Very balanced and refined, with a full body. Long, delicate, and pretty."
 - JS, Wine Spectator

"Sporting a medium lemon-gold color, the 2008 d'Yquem is forward, displaying an already complex, compellingly savory/earthy nose of toasted almonds, cloves, damp soil, crushed stones, and yeast extract with a core of peach preserves, lemon tart, dried pineapple, and allspice. Rich, spicy and decadent in the mouth, with a racy backbone lifting the fruit, it finishes long and multilayered."
 - LPB, Wine Advocate

"Tasted single blind against its peers. The Yquem 2008 is easy to spot in a blind line-up: it is (to quote Tina Turner) simply the best. It has a subtle, delicate but very pretty bouquet with fine definition and astounding minerality. The palate is beautifully poised, tense and tightly coiled on the entry and then it just explodes in the mouth with pure, unbridled, joyous botrytized fruit struck through with a silver thread of acidity. It displays exemplary tension and freshness, along with great persistency in the mouth. This is an outstanding Sauternes."
 - NM, Wine Advocate

"The 2008 Yquem, now in bottle, has a nuanced bouquet, with scents of clear honey, lime flower, vanilla and orange blossom that is beautifully defined. The palate is very harmonious on the entry, with a fine thread of acidity, tense and full of energy like the 2010 tasted alongside, with notes of white peach, citrus lemon, clear honey, and a hint of quince. Long and persistent on the finish, this is a very fine Yquem that might be over-looked between the 2007 and 2009 but is a superb Sauternes in its own right. Drink 2014-2050."
 - NM, Wine Advocate

"Coming in with 139 degrees residual sugar and a pH of 4.75, this is an Yquem that is unequivocally top of the pile in 2008. A light straw color with green tints in the glass. The bouquet is just wonderful, very perfumed with aromas of apricot, acacia honey and white flowers. A degree less clarity than the 2007, but perhaps more nuanced, more honeyed. The palate is a little more viscous than the 2007, lacquers the mouth with honey, apricot, and orange zest. Very harmonious, the finish vibrant and edgy, real tension and energy in this Yquem. Very focused on the finish - not the "peacocks" tail of flavors that one finds on truly great vintages. But there is a surreal level of elegance and poise - an understated Yquem that should age effortlessly and returning to the glass it graces you with hints of almond and a dash of spice. In 2008, the king is king."
 - NM, Wine Advocate

Reviews *“Impressively balanced, with the fruit rich, intense with a golden glow. The acidity is as important as the freshness, giving a delicious lift to the core of dry, concentrated botrytis. Obviously, a great wine for long-term aging in a great Sauternes year.”*

- RV, Wine Enthusiast

“Quiet on the nose. More spiced pear and apricot than orange. Lovely concentration. Spiced power, depth and quite warm on the finish. Fresh in a powerful rather than a delicate way. Dense and long. Rich and well-integrated oak though there's lots of spice all the way through. A less delicate style than many in this vintage.”

- JH, JancisRobinson.com

“Bright light gold. Ripe cling peach, fresh apricot, spices, coconut, minerals, and white flowers on the nose, with a note of vanillin oak emerging with air; subdued but wonderfully pure and precise. At once thick and light on its feet, showing an utterly seamless texture and compelling sweetness but also lovely inner-mouth tension thanks to its suave acidity and underlying minerality. The new oak element is in harmony with the wine's fruit already. Really dusts the palate on the back end and builds inexorably. The explosive finish leaves behind a perfumed spice character. The clear star in my 2008 tasting. (ST)”

- ST, International Wine Cellar

“There is a lovely purity to the fruit and clear botrytis concentration, if less than in the great years. Has all the hallmarks of a fine, elegant Yquem. A very polished, well-presented sample. 18.5/20 points.”

- Decanter.com

“Light in color and in weight, this vintage of Chateau d'Yquem wine offers with a nose of flowers, honey, apricots, and pineapple. Medium bodied, with zesty acidity, this lighter style of Sauternes feels more like a Barsac on the palate. It lacks the weight, density, and concentration of a great Yquem. The finish ends with fresh orange rind, pineapple, roasted nuts and apricots lightly drizzled with honey. For the price Chateau d'Yquem is selling for, I want to be blown away when I taste the wine. 2008 d'Yquem is a nice wine, and it represents what was possible with the vintage. But that's not what I want or expect for this much money or from Chateau d'Yquem.”

- JL, thewinecellarinsider.com

“Light yellow gold, fine silver reflections. Fine blossom honey, delicately underlaid with candied orange zest, a hint of coconut and dried herbs, notes of ripe yellow stone fruit, fine, very clear bouquet. Medium complexity, almost delicate, light-footed, hints of ripe peach and pineapple, structured with finesse, fine lemony notes, extremely harmonious, could be drunk immediately, a silky, slim Yquem that scores with good length. A vin de plaisir.”

- PM, Falstaff

“The nose is elegant, perfumed, very delicate, slightly restrained and offers richness. The wine needs to be decanted. It reveals notes of candied Mirabelle plum, candied orange and small notes of candied white fruits combined with slight touches of white flowers (lily / peach blossom), pineapple in syrup, spices / four-spices, a very discreet hint of biscuits, kumquat as well as an imperceptible touch of white pepper and nutmeg. Beautiful depth. The mouth is fruity, elegant, gourmand and offers a very beautiful delicacy / finesse, a very beautiful acidulous frame, a slight straightness, a beautiful fat, a small juiciness, freshness, a slight tension, a small unctuousity, a small liveliness as well as a beautiful guideline. On the palate this wine expresses notes of candied lime, kumquat, candied Mirabelle plum and small notes of citrus associated with small touches of vine peach, green apple, exotic fruits, almonds, small nuts as well as subtle hints of nutmeg, very discreet hints of sweet spices / vanilla, white flowers, and an imperceptible hint of white pepper. Great acidulous persistence. The persistence offers gourmandise, suavity, and appetite. There are a very discreet vanilla and lime on the finish/persistence.”

-VertdeVin