

## Château Y'Yquem (Ygrec) Bordeaux Blanc 2018

CSPC# 803701

750mlx6

14.0% alc./vol.

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14.0% alc./vol.

### Grape Variety

75% *Sémillon*, 25% *Sauvignon Blanc*

### Appellation

Sauternes – Bordeaux Blanc

### Website

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

### General Info

Chateau d'Yquem also produces a dry, white Bordeaux wine called "Y," which is pronounced (Ygrec). The wine is only made in select vintages. The first vintage for the production of dry, white wine at Chateau d'Yquem took place in 1959. Close to 80% of the parcels used to produce their dry white wine can change from vintage to vintage.

Y was formerly made at the end of the harvest, with the last bunches left on the vines. These grapes, affected to varying degrees by *Botrytis Cinerea*, but never with more than 15% potential alcohol, resulted in a very unusual wine. This explains why it has always been produced in small quantities and on an irregular basis since 1959. Y changed starting in 1996, but without compromising its unique character, to be more in tune with the times by displaying the qualities of freshness and crispness – essential for a modern great white wine. It was decided in 2004 to make Y every year. It is thus by deliberate choice that we now harvest certain plots of Sauvignon Blanc at the beginning of the vintage, making sure to pick perfectly ripe bunches. These are completed by *Sémillon* grapes picked just at that fleeting stage when the grapes have reached maximum ripeness, *botrytis* has just appeared, and the skins have turned a pinkish colour. This is the precise moment when this grape variety's tannins are soft enough for the aromatic potential of the best plots of clay soil to come through.

### Winemaker

Sandrine Garbay

### Vintage

Another early vintage, following the historically early 2017, the Y by Chateau d'Yquem 2018 is the product of superb weather conditions, with one unfortunate episode of violent storms and hail that significantly impacted yields. In fact, only 5000 bottles of Y by Château d'Yquem 2018 will be released. Fortunately, however, this had no impact on the quality. The Chateau d'Yquem Y 2018 shows off superb quality, intoxicating the nose with delicate notes of white flowers and generous aromas of ripe white peaches... and what length on the palate! Without a doubt, among the best dry white wines of Bordeaux produced in 2018!

### 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, and the yield does not exceed 10 hl/ha.

### Harvest

To make the dry white Bordeaux wine of d'Yquem, the fruit the estate uses does not only come from declassified grapes. Most of the berries are picked before the harvesting of the grapes for the production of Chateau d'Yquem has started. When harvesting for Ygrec, the vines and grapes are chosen prior to harvest. However, while one bunch of *Sauvignon Blanc* on the vine is designated for Ygrec, the remaining bunch can be used for d'Yquem, if the necessary amount of noble rot develops. For the third time in history (after 2011 and 2017), Y was entirely harvested in August (harvest 23–28 August).

### Vinification/ Maturation

To produce the dry white Bordeaux wine from d'Yquem, the wine is vinified in stainless steel vats. In fact, in 2012, the estate added several new, gleaming, stainless steels for the vinification. There is no malolactic fermentation. The wine is aged in 50% new, French oak barrels for an average of 10 months.

During its aging time, the wine is aged on its lees. This marks a major change in the wine, as previously, the wine was aged for up to 18 months in barrel before bottling.



<b>Vinification/ Maturation</b>	The wine receives close attention all during fermentation: light, precise pressing as well as temperature-controlled must racking and alcoholic fermentation in a new aesthetically pleasing, state-of-the-art vat room set aside just for this wine. The end of fermentation and ageing on the lees take place in barrels. Only one third of these are new, and the lees are regularly stirred (bâtonnage) for ten months. The final blend is made after tasting. It usually consists predominantly of Sauvignon Blanc and a few lots of Sémillon.
<b>Tasting Note</b>	A dry white wine by the world-famous Premier Cru Classe Supérieur of Sauternes Chateau d'Yquem, Y is also one of the greatest dry white wines of Bordeaux. Classified under the Bordeaux Blancs Secs appellation, this blend of 75% Sauvignon Blanc and 25% Semillon is aged on its lees with regular stirring and in barrels, of which 20% are new and 80% are of one previous Yquem wine
<b>Serve with</b>	Chicken, seafood, fish.
<b>Production</b>	833 cases made
<b>Cellaring</b>	Drink 2021-2026
<b>Scores/Awards</b>	<p><b>95 points</b> - James Molesworth, Wine Spectator - January 2021</p> <p><b>16.5 points</b> - Julia Harding, JancisRobinson.com - May 2019</p> <p><b>94 points</b> - Jane Anson, Decanter.com - November 2020</p> <p><b>94 points</b> - Jeff Leve, thewinecellarinsider.com - March 2021</p> <p><b>91 points</b> - Neal Martin, Vinous - November 2019</p>
<b>Reviews</b>	<p><i>"This has a fresh, floral aroma, with honeysuckle and elderflower notes leading the way, followed by a rather creamy, refined palate of kiwifruit, makrut lime and verbena flavors. As the finish glides through, this offers hints of quinine, acacia, and white peach. Shows beautiful range and definition, with serious length. Sauvignon Blanc and Sémillon. Drink now through 2026. 833 cases made."</i></p> <p>- JM, Wine Spectator</p> <p><i>"75% Sauvignon Blanc, 25% Sémillon. The growing season of the 2018 vintage unfolded under tropical conditions. On 15 of July, a violent hailstorm caused considerable damage in Sauvignon Blanc plots, limiting production. However, on 15 August the fine weather came back. For the third time in history (after 2011 and 2017), Y was entirely harvested in August (harvest 23–28 August). Only c 5,000 bottles in 2018 (half the usual production) because of mildew, hail etc. RS 5–6 g/l.</i></p> <p><i>Very pale greenish straw. Quite a harsh, even sweaty, Sauvignon Blanc nose but with an undertow of richness: Sémillon fat. A unique wine, unlike any other Sauvignon Blanc, that Pierre Lurton suggests may be more akin to an Alsace. Pleasing and well balanced (you don't really taste the residual sugar), though not brilliant on the finish."</i></p> <p>- JH, JancisRobinson.com</p> <p><i>"For the third time in its history, this was entirely harvested in August (mainly 23 to 28, but the first berries were picked on August 13 - the earliest date ever). Rich fruit, lovely acidity and salinity on the finish, shot through with honeysuckle and clear citrus. They harvest Y in the same way as Yquem, where it is grape by grape rather than vine by vine, and sometimes grapes from the same bunch goes on to make Yquem later. 3.15pH. Also tasted September 2020; same score."</i></p> <p>- JA, Decanter.com</p> <p><i>"Waxy lemons, grapefruit, lemon curd, green apple and honeysuckle all make an appearance in this fresh, mineral driven, yellow citrus and tropical orange focused wine."</i></p> <p>- JL, thewinecellarinsider.com</p> <p><i>"The 2018 Y de Yquem is a blend of 75% Sauvignon Blanc and 25% Sémillon bottled at the end of August. It offers light grass clipping and green apple scents on the nose, the Sauvignon Blanc defining the aromas. The palate is fresh on the entry, light and crisp with touches of pineapple and dried apricot, a hint of grilled walnut towards the finish. This actually improves with aeration, gaining some delightful praline and subtle white chocolate notes."</i></p> <p>- NM, Vinous</p>

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