

## Y'Yquem (Ygrec) Bordeaux Blanc 2019

CSPC# 849006

750mlx6

14.1% alc./vol.

SOLD OUT

CSPC# 881241

750mlx3

14.1% 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

The weather for the 2019 vintage was characterised by a cool, wet spring, followed by very hot conditions lasting from June until mid-August. The heatwave enabled the vines to catch up with somewhat delayed growth and led to very quick ripening. Thanks to these conditions, we began the 2019 harvest of Y relatively early. We picked the grapes used to make our great dry white wine between the 26th of August and the 5th of September when a perfect balance between richness and freshness was achieved, guaranteeing a quality vintage.

### 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

Y d'Yquem (Ygrec) is the rare, dry wine from Chateau d'Yquem. Historically Y was made in the years when the season didn't allow for sufficient accumulation of *botrytis*, but since 2004 the decision was made to make the wine each vintage. Y is composed of predominantly *Sauvignon Blanc* (75%) with the balance *Semillon*, harvested early in the season. The 2019 wine was harvested relatively early after a wet spring and hot summer accelerated growth, but the team were able to pick perfectly healthy grapes that balanced richness and freshness. Harvested from 26 August until 5 September.

### 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.

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



<b>Tasting Note</b>	<p>made after tasting. It usually consists predominantly of Sauvignon Blanc and a few lots of Sémillon. <b>Ygrec 2019</b> (75% Sauvignon blanc; 25% Semillon; alcohol 14.1%; pH 3.15; residual sugar 5g/L; picked relatively early, if not in comparison with the 2020, from 26 August until 5 September). Tasted with Sandrine Garbay at the château a week before bottling. Lighter in hue than the 2018 and in personality too, with a striking aerial freshness, levity, and verticality. Pure, lifted, lithe and feather light. This has, from the start, a wonderfully floral lift and zest. Seashells – hinting at the way in which salinity is an essential part of the structure of this wine. Sappy, juicy and with great definition and precision. The finish is very chiseled and focused. If there has been a subtle evolution of the style in recent vintages it is to accentuate the sense of freshness. There is in fact just a little more residual sugar than in the 2018, Sandrine Garbay tells me (though it still rounds out to the same 5g/L); but you are less aware of it. Supremely tense and well-balanced. The minerality is so attractive – crushed or powdered stones, mica, and that, oh so crucial, salinity again – grains of fleur de sel that seem to draw the wine out over the palate one by one. The freshness and sappiness seem almost to ripple in vying for your attention one after the other. Pink grapefruit, pear, or papaya even, mimosa and elderflower. This is superb and deceptively powerful. As good an Ygrec as I can recall. Exquisite balance, tension, and freshness with a glorious citrus/saline spine.</p>
<b>Serve with</b>	Chicken, seafood, fish.
<b>Production</b>	833 cases made
<b>Cellaring</b>	Drink 2022-2028
<b>Scores/Awards</b>	<p><b>96 points</b> - James Molesworth, Wine Spectator - March 2022  <b>97 points</b> - Jane Anson, Insidebordeaux.com - January 2022  <b>95 points</b> - Jeff Leve, thewinecellarinsider.com - March 2022  <b>94 points</b> - Peter Moser, Falstaff Magazine - June 2020  <b>95 points</b> - Vert de Vin - April 2020  <b>17 points</b> - La Revue du Vin France (score only) - January 2022  <b>18 points</b> - Vinum Wine Magazine (score only) - September 2020</p>
<b>Reviews</b>	<p><i>“Distinctive, with jasmine and elderflower notes leading off, followed by a racy set of white peach, white ginger, and lemon shortbread notes. Feels pure and streamlined through the very long finish. A beautiful wine. Sauvignon Blanc and Sémillon. Drink now through 2028. 833 cases made.”</i>  - JM, Wine Spectator</p> <p><i>“Give this 5 or 10 minutes to open in the glass because it has a pretty serious structure, deftly weighted, full of white pear, quince and apricot pit, balanced by savoury rosemary, straw and fennel notes, successful and totally moreish. A vintage that had the freshness necessary for great white wines in Bordeaux, and Y pulls away from the pack with this wine.”</i>  - JA, Inside Bordeaux</p> <p><i>“Green apples, lemon wax, flowers, dried pineapple, and honeysuckle make for an exotic perfume. The wine is fresh, crisp, and slightly honeyed with touches of vanilla and yellow fruits with a touch of spice found in the lifted endnote. You can enjoy this on release, or age it for 15-20 years for more exotic nuances. Drink from 2022-2040.”</i>  - JL, thewinecellarinsider.com</p> <p><i>“Pale yellow-green, silver reflections. Fresh hints of passion fruit, lime, white peach, a hint of lychee, inviting bouquet. Juicy, fine fruit sweetness, pleasant acidity, a hint of caramel, yellow tropical fruit like mango on the finish, delicate pineapple, elegant, fine salty minerality in the aftertaste, a multifaceted food accompaniment.”</i>  - Falstaff Magazine</p> <p><i>“The nose is fruity and offers a good definition, precision, and a fine carved side. It reveals notes of fresh/fleshy peach, lemon, small notes of a subtle hint of acacia flowers and an imperceptible hint of dry almond. The palate is fruity, fresh, mineral, well-balanced and offers a good definition, juiciness, a fine crunchy/fleshy side, a very fine fat, a very discreet concentration, sapidity, precision/finesse, a good freshness, a fine gravy minerality (in the background) as well as a fine salinity (in the background). On the palate this wine expresses notes of fleshy/crunchy pear, crunchy apple, small notes of kumquat associated with small touches of juicy white grape, juicy lemon, a very discreet hint of quenette as well as an imperceptible hint of lemon flowers, vanilla, and acacia flowers (in the background). Good length.”</i>  - Vert de Vin</p>

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