

# Château d'Yquem 2010

CSPC# 801780

750mlx6

13.55% alc./vol.

**Grape Variety**

87% *Sémillon*, 13% *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 cool year, but one made interesting thanks to a warm, dry summer. The weather was ideal during the harvest and the grapes were in great condition. It was vital to pick only the best terroirs and to avoid the temptation of too large a crop by a rigorous sorting and selection during blending. The result is brilliant and more profound than anyone had dared to hope.

**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. The yields are always tiny here, but in 2018 the property made 40% less than normal. The team sacrificed valuable quantity to preserve quality in the face of a more difficult vintage.

**Harvest**

Picked predominantly over 10 days from October 14, 2010. 5 passes.

**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**

Sauternes has bucked the trend this year by enjoying higher than normal yields, but the drought thickened the skins of the grapes and thus made it harder for the much sought-after noble rot (*botrytis*) to take hold. However, the long, dry autumn allowed the growers to wait and, when the time was right, they were able to harvest a good crop of beautifully sweet grapes but without huge levels of *botrytis*.

As such, Yquem displays a fabulous clean, pure sweetness, with aromas of citrus peel honey and apricot, and not a hint of any cloying character. The finish is very long and,



<b>Tasting Notes</b>	while not as opulent as 2007 or as profoundly complex as 2001, the wine is very much more in the register of elegance, and thus bears comparison with the lovely 1988.
<b>Serve with</b>	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.
<b>Production</b>	8,334 cases made
<b>Cellaring</b>	Drink 2025-2065
<b>Scores/Awards</b>	<p><b>97 points</b> - James Molesworth, Wine Spectator - November 2014</p> <p><b>96 points</b> - James Molesworth, Wine Spectator - May 2014</p> <p><b>93-96 points</b> - James Molesworth, Wine Spectator - June 2011</p> <p><b>98 points</b> - Lisa Perrotti-Brown, Wine Advocate - March 2020</p> <p><b>98 points</b> - Lisa Perrotti-Brown, Wine Advocate #244 - August 2019</p> <p><b>93 points</b> - Neal Martin, Wine Advocate #213 - April 2014</p> <p><b>93 points</b> - Neal Martin, Wine Advocate #212 - June 2014</p> <p><b>96-98 points</b> - Neal Martin, Wine Advocate #194 - May 2011</p> <p><b>97 points</b> - James Suckling, JamesSuckling.com - February 2013</p> <p><b>96-98 points</b> - Roger Voss, Wine Enthusiast - June 2011</p> <p><b>18.5 points</b> - Jancis Robinson, JancisRobinson.com - April 2011</p> <p><b>97 points</b> - Michael Bettane, Decanter.com - April 2011</p> <p><b>97 points</b> - Jeff Leve, thewinecellarinsider.com - November 2018</p> <p><b>95 points</b> - Tim Atkin, MW - timatkin.com (score only) - April 2011</p> <p><b>99 points</b> - Farr Vintners - April 2011</p> <p><b>93-96 points</b> - Derek Smedley, MW - April 2011</p> <p><b>94 points</b> - Neal Martin, Vinous - April 2020</p> <p><b>98 points</b> - Jean Marc Quarin (score only) - May 2014</p> <p><b>95 points</b> - Jeannie Cho Lee MW, asianpalate.com - October 2014</p> <p><b>98+ points</b> - John Gilman, viewfromthecellar.com - March 2011</p> <p><b>93-94 points</b> - Falstaff Magazine - February 2016</p> <p><b>97 points</b> - Gilbert &amp; Gaillard - April 2011</p> <p><b>20 points</b> - Vinum Wine Magazine (score only) - June 2019</p> <p><b>18.5 points</b> - La Revue du Vin France (score only) - January 2013</p> <p><b>19 points</b> - Bettane &amp; Desseauve (score only) - April 2011</p>
<b>Reviews</b>	<p><i>"A pure, racy, floral style, with bright white peach, heather and honeysuckle notes driving along. The core of fresh orchard fruit is unctuous, the finish long and lacy, with marvelous cut and finesse. This shows the balance and elegance of a cooler year with a longer harvest period. —Non-blind Yquem vertical (July 2014). Best from 2015 through 2045. 8,334 cases made. *Collectibles*"</i></p> <p>- JM, Wine Spectator</p> <p><i>"Rather restrained now, showing terrific purity and precision, with dried pineapple, persimmon, and mango notes, offset by racy honeysuckle, white peach and chamomile hints. The extremely long finish sails on, switching to yet another spectrum, with green almond, green plum and coconut accents. A thread of quinine stitches this up at the very end. Best from 2020 through 2050. 8,334 cases made."</i></p> <p>- JM, Wine Spectator</p> <p><i>"Tropical and inviting, with lush mango, fig and papaya aromas followed by pineapple and creamed banana. The long tangerine finish is flattering and very open now, but the length is clearly there. Tasted non-blind."</i></p> <p>- JM, Wine Spectator</p> <p><i>"Pale to medium lemon-gold color, the 2010 d'Yquem has retreated into its shell at this youthful stage, offering spritely suggestions of lemon curd, lime cordial and green mango with wafts of honeysuckle, spice cake, sea spray and beeswax plus a hint of gingerbread. The palate really comes through with super intense, tightly wound citrus, savory and mineral layers carried by a laser-precise backbone of freshness, finishing with crazy persistence that lingers a full three minutes and then some. This is going to be a very exotic, opulent Yquem!"</i></p> <p>- LPB, Wine Advocate</p> <p><i>"Pale to medium lemon-gold colored, the 2010 d'Yquem is just now starting to strut its stuff with gregarious scents emerging of underripe mangos, fresh pineapples, poached pears and candied peel plus nuances of waxed</i></p>

**Reviews** *lemons, fungi, musk perfume and wet clay. Wonderfully poised, the seductively intense fruit is offset by beautiful freshness, supporting layer upon layer of savory nut and baked-bread notions with the tantalizing exotic fruits coming through on the long, long finish. For number crunchers: 13.5% alcohol, 138 grams per liter residual sugar, and total acidity is 3.6 grams per liter H2SO4. Tempting to drink now, I'm sensing there are still a lot of latent nuances to be revealed here. So—to get that full Yquem experience—I'd give it another five years in bottle, at least, and drink it over the next 40+ years.”*  
- NM, Wine Advocate

*“Served from an ex-chateau bottle. Consistent notes compared to the sample tasted blind at Southwold, the 2010 Chateau d’Yquem does not quite live up to the billing it showed out of barrel. Certainly, it does not possess the concentration of the 2011, the elegance or the symmetry. However, there is fine minerality on the nose and great transparency. The palate is fresh and harmonious, with a fine bead of citrus fruit and a penetrating, spicy finish that offers white peach and honeysuckle notes, yet does not possess anything close to the peacock’s tail of the magnificent 2009. Still, this is a fine Yquem. Drink 2017-2040+. Tasted March 2014.”*  
- NM, Wine Advocate

*“Such are the risks of tasting blind. Against its peers, the brilliance that Chateau 2010 d’Yquem showed from barrel seems to have become lost. This is still a wonderful Sauternes wine, yet this showing suggests that it is not “best in class”. The nose demands coaxing in the glass compared to its peers, but it is worth the patience as it unfurls to reveal quince, beeswax, and honeysuckle aromas. The palate is medium-bodied with a viscous entry and well-judged acidity. There is a touch of orange peel lining the citrus fruit, with an effervescent finish that lingers long in the mouth. This is an excellent d’Yquem, but it needs to keep an eye on the competition.”*  
- NM, Wine Advocate

*“Picked predominantly over 10 days from October 14, the 2010 d’Yquem has 141gms/L residual sugar and pH 3.80. It is a slow-burner, the nose understated at first but unfurling with each passing moment with subtle scents of freshly sliced apricots, Clementine, clear honey, and white flowers. There is an underlying minerality that really defines this bouquet. The palate is similar to the nose, revealing hidden facets with almost each swirl of the glass – orange blossom, limestone, white peach and honeysuckle. This is such a precise d’Yquem; it is after you have swallowed the wine that one comprehends just how brilliant it is.”*  
- NM, Wine Advocate

*“The purity of Botrytis in this wine is so impressive with dried fruits such apple and mango. And then spicy character. Full body and very sweet but it is incredibly fresh and lively. Such class and elegance. Perfectly manicured wine. Everything in the right place. This shows a delicacy and intensity that are spellbinding.”*  
- JS, JamesSuckling.com

*“96-98. Stunningly rich in character, a wine with great power to go with its acidity and sweetness. It is dense, powerful, and concentrated powered by honey and by spice from the wood. The finish has dried apricots, very aromatic.”*  
- RV, Wine Enthusiast

*“2010 was a cool year for us.' Winter and autumn cold, good dry, warm summer. Very healthy grapes, though quite a bit of rain on the flowering, A bit of coulure on Sauvignon so less than usual in the blend, just 13% compared to the usual 20%. Pale gold with slight greenness. Gorgeous, classic nose. Pear juice a go-go. Absolutely stunning freshness as well as all the botrytis. Classic. Real punchy perfect savoury Sauternes. Zesty and lovely with some chew on the end. No shortage of botrytis. Very distinctive and much less sweet than 2009. (155 g/l in 2009, 141 g/l in 2010). Refined finish. Finished 5 Nov. Five passes. Real punch and zest. Grapefruit peel. But not a massive, sweet bomb. 13.55%.”*  
- JR, JancisRobinson.com

*“Extraordinary purity of aromas, with an airy power difficult to rival, a new brilliant example of the actual style of the property, with the vintage's monumental body completely hidden by the refinement of tactile sensations. Some are nostalgic for the epic oily bodies of the past, not I (even if I greatly admire them). Drink 2020-2070.”*  
- MB, Decanter.com

## Reviews

*“Richly textured, with layers of fat, sweet, ripe, and overripe orange hued tropical fruits, pineapples, mango, white peach, and apricot, all slathered in honey and tinged with vanilla. Tightly wound at the moment, there is ample acidity awarding the wine lift, as well. This feels sweeter and the textures are even more opulent than usual at the moment, even with all the acidity. I suspect it will just need time to develop and come together.”*  
- JL, [thewinecellarinsider.com](#)

*“The greatest sweet wine of Bordeaux and without doubt one of the world's most famous wines. 87% Semillon and 13% Sauvignon Blanc with only 40% of the crop selected - even though the yield of 20 hl/ha is actually quite large for Yquem! 2010 will be a worthy addition to the run of great wines made at Yquem and once again emphasises why Yquem is so highly regarded. The nose delights with soft white fruits and pretty creamy but fresh notes. The palate manages to be both refined and powerful. The levels of acidity, although lower than last year's exotic wine come across as being higher in this year's effort. This wine has the poise and grace of a prima ballerina, all sinuous beauty disguising the underlying depth of flavours and sheer class. A great example of Yquem.”*  
- Farr Vintners

*“There is a lovely mix of fragrances sweet fruited but not over lush. Botrytis is very much in evidence on the palate backed by lots of apricot and peach. The richness of caramelized peel enriches the middle but towards the back citric freshness lifts the fruit and lightens the finish. This is a very elegant but not a heavy weight d'Yquem.”*  
- Derek Smedley MW

*“The 2010 Yquem has an attractive bouquet with marmalade, caramelized pear, orange pith and light puff pastry notes. It just needs a little more delineation. The palate is very well balanced with a fine bead of acidity, lightly spiced and impressive focus. Like the aromatics, I would have just liked a little more precision on the finish. Tasted blind at Farr Vintners 10-Year on Bordeaux horizontal. 2024 – 2060.”*  
- NM, Vinous

*“Medium yellow-green, golden reflections. Fine nuances of orange zest, a hint of herbs, a subtle hint of lanolin, some sea buckthorn, underlaid with a subtle touch of apricot. Juicy yellow stone fruit, distinctly sweet, rather subtle acidity, powerful, of candied orange zest, dried apricots and white pepper, salty touch, a full-bodied sweet wine, already well developed.”*  
- Falstaff

*“Six passes through the vineyard, 141g/l sugar and harvested late. Lovely apricot and barley sugar botrytis immediately evident. Delightful little leaf tea and orange notes. Rich and fragrant. Fabulous palate: really fresh, with opulent richness and that juicy nectarine elegance and soft honeyed notes. There's some exotic mango and white flower lift, the acidity is excellent, with a touch of nuttiness and really great length. This has fabulous elegance and richness in combination, and really vibrant character. “*  
- TC, [wine-pages.com](#)

*“Light gold. Nose of white flowers and honey with little fruit at this stage. The palate shows a mix of fullness, ethereal character, and freshness. Good honey and white fruit-driven length. Nicely-harnessed warmth. Displays abundant restraint across the palate.”*  
- [en.gilbertgaillard.com](#)

*“The 2010 Château d'Yquem is an utterly stunning young wine and a very worthy follow-up to the magical wine produced at this estate in 2009. The bouquet is deep, complex, and flat out brilliant, as it soars from the glass in a celestial mélange of pineapple, tangerines, a touch of passion fruit, honeycomb, beautifully complex and chalky soil tones, spring flowers and a very gentle touch of vanillin oak. On the palate the wine is deep, full-bodied, suave, and utterly seamless, with great mid-palate depth, bright acids and surreal length and grip on the dancing and very intensely flavored finish. The 2010 d'Yquem is not quite as ethereally complex at this stage as the hauntingly beautiful 2009, but in terms of sheer quality, it seems likely to be every bit as profound. 98+”*  
- JG, [viewfromthecellar.com](#)

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