

## Château d'Yquem 2015

CSPC# 742355

375mlx3

CSPC# 801777

375mlx6

14.0% alc./vol.

CSPC# 801778

750mlx1

CSPC# 801779

750mlx3

CSPC# 801780

750mlx6

### Grape Variety

75% *Sémillon*, 25% *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.

### Vintage

2015 was a dream vintage for the Sauternes producers, the weather gods were really looking after the growers this year, allowing them to make some gloriously aromatic sweet wines, with lovely freshness and more subtle sweetness than certain years of excess in the past. Growing season was warm and dry early, cool and wet late. Rains were light, though, and separated by periods of dry weather, allowing for waves of botrytis growth and leisurely picking. Wines are fresh and pure in style.

### 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

Started picking very early on 3 and 4 September until 21 October.

### 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

Impressive and totally captivating, Yquem 2015 presents itself as one of the most spectacular wines of this vintage. All the elements are impeccably balanced, starting with its bouquet, the most fascinating and seductive one can imagine. The 2015 slips on the palate with impeccable finesse and grace. What I like most about 2015 is his airy and nuanced personality. Sweet floral notes, candied lemon, chamomile and acacia are among the nuances that linger in this bewitching wine. The 2015 was vinified entirely in new wood and it has 145 grams of residual sugar per liter, but all



<b>Tasting Notes</b>	this is unimportant. Those who can get their hands on a 2015 should do it without hesitation, since it is truly magnificent.
<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 brulee with candied fruit, caramel cream and orange and pineapple parfait
<b>Production</b>	8,333 cases made.
<b>Cellaring</b>	Drink 2020-2050
<b>Scores/Awards</b>	<p><b>98 points</b> - James Molesworth, Wine Spectator - March 31, 2018</p> <p><b>100 points</b> - Lisa Perrotti-Brown, Wine Advocate #236 - April 2018</p> <p><b>98 points</b> - Neal Martin, Wine Advocate Interim - September 2017</p> <p><b>98-100 points</b> - Neal Martin, Wine Advocate #224 - April 2016</p> <p><b>99-100 points</b> - James Suckling, JamesSuckling.com - April 2016</p> <p><b>96-98 points</b> - Roger Voss, Wine Enthusiast - March 1, 2015</p> <p><b>19 points</b> - Richard Hemming, JancisRobinson.com - October 2017</p> <p><b>19 points</b> - Jancis Robinson, JancisRobinson.com - April 2016</p> <p><b>95 points</b> - Ian D'Agata, Decanter.com - April 2016</p> <p><b>99-100 points</b> - Jeff Leve, thewinecellarinsider.com - April 2016</p> <p><b>98 points</b> - Tim Atkin, MW - timatkin.com - April 2016</p> <p><b>18.5 points</b> - Farr Vintner - March 2016</p> <p><b>97100 points</b> - Derek Smedley, MW - April 2016</p> <p><b>97 points</b> - Jeannie Cho Lee MW, asianpalate.com - May 2016</p> <p><b>98 points</b> - Antonio Galloni, Vinous - February 2018</p> <p><b>96-98 points</b> - Antonio Galloni, Vinous - April 2016</p> <p><b>18.5 points</b> - Matthew Jukes, MW - April 2016</p> <p><b>97-99 points</b> - Falstaff Magazine (score only) - May 2016</p> <p><b>19.5 points</b> - Bettane &amp; Desseauve (score only) - April 2016</p> <p><b>18.5 points</b> - Gault &amp; Millau (score only) - June 2016</p>
<b>Reviews</b>	<p><i>"Fresh-cut orange, peach and nectarine notes lead the way, followed by lightly singed almond and warm piecrust notes. Then another wave of green fig, warmed pear and coconut takes over on the finish. Rich and honeyed in feel, with obvious power, balanced by an energy in the inner core that should help this cruise in the cellar for some time. Best from 2020 through 2050. 8,333 cases made.</i></p> <p>- JS, Wine Spectator</p> <p><i>"Following a very long harvest stretching nearly two months, the 2015 Château d'Yquem came in at 13.9% alcohol and 144 grams per liter of residual sugar, sporting a pH of 3.65 and six grams per liter of tartaric acid. None of these numbers, however, even remotely begin to tell you how profound this wine is. The nose opens with electric notes of ripe pineapples, green mango, orange blossoms and lemon tart with hints of fungi, lime zest, crushed rocks and jasmine. The freshness on the palate is just astonishing, permeating and lifting layer upon layer of tropical fruits and earthy notions, all encased in a sumptuous texture and culminating in a very, very long, mineral-tinged finish. Truly, this is a legendary vintage for d'Yquem. I've been conservative with my drinking window here, and I would not be at all surprised if our descendants are drinking this vintage well into the next century.</i></p> <p>- LPB, Wine Advocate</p> <p><i>"The 2015 Château d'Yquem was scintillating when I tasted it at the property during en primeur last year. A blend of 75% Sémillon and 25% Sauvignon Blanc, it delivers 144 grams per liter of residual sugar. Now that the wine is in bottle, that original "show-stopping" bouquet has become more refined. In fact, you could almost describe it as laid back or genteel until it begins to magically unfold and deliver seductive scents of lemon curd, orange pith, freshly opened tins of apricot and wild honey. You would call the aromatics more "pretty" than "powerful," but of course, it is beautifully defined. The palate is very well balanced with that electric line of acidity intact. It is a little spicier than I recall, with a fresh viscous finish. There is a persistent aftertaste whereby the mouth tingles some 60 seconds after the wine has departed. Maybe I was being optimistic when I suggested that it might rank alongside the regal 2001 and 2009. The 2015 Yquem does not belong in that hallowed company. But it is a prince to that king and that queen. Tasted September 2017."</i></p> <p>- NM, Wine Advocate</p>

## Reviews

*"The 2015 Château d'Yquem is a blend of 75% Semillon and 25% Sauvignon Blanc that was picked on the gravelly soils as early as 3 and 4 September until 21 October, four tries through the vineyard. It delivers 144 grams per liter of residual sugar, with six grams of tartaric acid, a pH 3.65 and 13.9% alcohol. It has a show-stopping bouquet that is beautifully defined and very complex and exuberant, infused with greater mineralité than recent vintages - intense but not as flamboyant as say the 2009 Yquem at this stage. The palate boasts absolutely stunning balance. This is an Yquem without a hair out of place: fantastically pure, botrytized fruit caressing the mouth. That is as per normal. What distinguishes this Yquem is the sense of electricity that is imbued by that razor-sharp acidity. There is just unbelievably tension here and to be frank, there is little point in me continuing to write this note, because it is simply an astonishing Yquem that will rank alongside the 2001 and 2009."*

- LPB, Wine Advocate

*"This is an incredible young Yquem that is so vinous like a great vintage of Montrachet but then on the palate it turns to Yquem with spice, dried fruit and mushroom as well as sweet fruit. Last for minutes. Acidity is all there giving it a dynamic vibrance that jolts your senses. Special wine. It has a little more than 140 grams of residual sugar, less than the legendary of 2001. But is very close in greatness. Let's wait and see."*

- JS, JamesSuckling.com

*"96-98. Barrel Sample. This wine is ethereal. It certainly offers attractive honey and bitter orange flavors but also a fresh character that gives the wine lift and crispness. It is, of course, going to age magnificently, although it is so delicious and refreshing now."*

- RV, Wine Enthusiast

*"75% Sémillon, 25% Sauvignon Blanc. So extraordinary on the nose! An absolute belter. Floral, cream, marmalade, lemon, truffle, caramel. Everything you could hope for. And such length. Magical. (RH)"*

- RH, JancisRobinson.com

*"RS 144 g/l, TA 6 g/l, pH 3.65. Mid gold. Very direct and glossy. Edge of veg and toast. Real tension! Tense pear juice with lots of grip and attack. Lots of acidity as well as all that sugar. Really energetic. Long. Amazing persistence. So neat. Real attack. Massive apparent acidity."*

- JR, JancisRobinson.com

*"About 75% Semillon and 25% Sauvignon Blanc. Very pure, intense aromas and flavours of peach, lemon curd, tangerine and marmalade botrytis notes. Boasts 144g/l sugar and 6.2 g/l total acidity. Very pure, long and racy rather than rich. It doesn't have the power of 2001 or 2009, nor the freshness of 2011 or 2014, but it is a great wine in the making. If the vintage allows, I'd go back to an 80%/20% Sem-Sauv blend to get back a little of that magical d'Yquem richness. Drinking Window 2022 - 2045 (ID)"*

- ID, Decanter.com

*"The vintage at Yquem was the earliest since 1893, starting on the 3rd of September and continuing for another seven weeks. The result is one of the best ever wines from the château, combining exotic flavours of pineapple, tangerine and mango underpinned by a core of acidity and scented vanilla oak. Every bit as good as 2001, 2009 and 2014. Drink: 2020-36"*

- TA, timatkin.com

*"Stunning in every sense of the word, the wine has an incredible level of sweetness; concentration of flavor, acidity and sweet honeyed, perfectly ripe and overripe tropical fruits. It is almost too much of a good thing. Note, I said almost! Yet, everything is in an amazing sense of balance and harmony. The finish must stay with you for at least 60 seconds or longer. Made from blending 80% Sauvignon Blanc and 20% Semillon, the wine reached 13.9% alcohol with a pH of 3.65 ph. The wine is incredibly sweet with 144 grams per liter of sugar, but this is all kept in check due to the 6.2 grams per liter of total acidities. The harvest took place from September 3, to October 21. They took 4 passes through the vineyards this year."*

- JL, thewinecellarinsider.com

## Reviews

*"The greatest sweet wine of Bordeaux and without doubt one of the world's most famous wines. There is no denying outstanding quality is consistently maintained here but pricing in some recent vintages has been too high. Not normally sold during the en primeur campaign, we expect this to be released in September 2017. This could well rival the famous 2001 and 2009 vintages produced here. The harvest last 9 weeks! What a great nose! Honey, peaches, cream and vanilla. This is both intense and layered. The palate is initially silky sweet and smooth with acacia honey, pineapple, and apricot, but as you move through to the mid palate the acidity seamlessly lifts the profile to peach blossom and sweet vanilla pod. This is rich, creamy and viscous, but it is the refreshing, precise and pure acidity that makes the wine. So much finesse and focus. The finish is minutes long with marmalade, pineapple and higher-toned honey blossom. A true delight."*

- Farr Vintners

*"Voluptuous, rich the nose has ripe fruit depth yet fragrance. The palate is sumptuous the candied peel, the orange marmalade underpinned by apricot and peach. The mid power is tempered by tangerine freshness and although rich and sweet at the back the finish is fine long and elegant. 2025-2040."*

- Derek Smedley MW

*"A generous, unctuous Yquem with complex layers of dried mangos, apricots and honey. Fuller bodied than many other Sauternes in this vintage with good concentration, depth and mid palate density. There is 144 grams of residual sugar in this vintage, but one can barely feel it, the acidity is quite fresh and lively. A beautifully balanced Sauternes."*

- JCL, asianpalate.com

*"The 2015 d'Yquem is without question one of the wines of the vintage. Just as alluring from bottle as it was from barrel, the 2015 is a wine that engages all of the senses, from the intellectual to the more hedonistic. Lifting notes of pineapple, mint, orange peel and white flowers grace the palate, but it is the wine's sense of balance and total harmony that impress most. In 2015, Yquem had its earliest start to the harvest since 1893. Even so, the winemaking team did a magnificent job of preserving freshness. The 2015 was fermented in 100% new oak, and residual sugar is 145 grams per liter, but great wine is never about numbers. Above all else, the 2015 Yquem is a wine of energy and class. Don't miss it! (AG)"*

- AG, Vinous

*"Stunning and utterly captivating, the 2015 d'Yquem is shaping up to be one of the truly epic wines of the vintage. All the elements are impeccably balanced, starting with the most captivating, alluring bouquet imaginable. The 2015 floats on the palate with grace and total finesse. What I like most about the 2015 is its airy, nuanced personality. Sweet floral notes, lemon confit, chamomile and acacia are some of the nuances that linger in this hauntingly beautiful d'Yquem. The 2015 was fermented in 100% new oak and residual sugar is 145 grams per liter, but none of that really matters. Readers who can find the 2015 should not hesitate, as it is truly magnificent!"*

- AG, Vinous

*"The nose is thrillingly piercing with intense citrus notes and a volume of scent which is arresting. There is power here and fascinating tension between the richness of sugar and powerful acidity - thanks to the cool temperatures in August and September. One of the hallmarks of Yquem's potential is the control and lack of unnecessary exuberance in its youth. This is buttoned up and fastened down and the power, while yearning to be released, will not emerge for a long time to come. This is a seriously good Yquem."*

- MJ, matthewjukes.com

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