

# Château Y d'Yquem (Ygrec) Bordeaux Blanc 2017

CSPC# 803701

750mlx6

14.5% 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

2017 Bordeaux is a mixed vintage for the red wines, but in Sauternes, those chateau that were not entirely devastated by the frost produced outstanding wines. There was no frost at d'Yquem in 2017.

Several vineyards suffered devastation from the April frost, losing between 50% to 100% of their crop! Yields which are already low in Sauternes were even lower. The frost was more severe in Barsac than Sauternes.

The vineyards that held onto to fruit enjoyed the necessary combination of war, dry daylight, cool nights and enough moisture in the morning to produce botrytis. The rains that fell in late August through early September were perfect to help with the onset of botrytis.

## 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. Harvested Sept 25 – October 13

## 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>Serve with</b>	Chicken, seafood, fish.
<b>Production</b>	1000 cases per year
<b>Cellaring</b>	Drink 2019-2036
<b>Scores/Awards</b>	<p><b>95 points</b> - James Molesworth, Wine Spectator - Web Only 2019</p> <p><b>98 points</b> - James Suckling, JamesSuckling.com - February 2020</p> <p><b>17 points</b> - Richard Hemming, JancisRobinson.com - February 2020</p> <p><b>15.5 points</b> - Jancis Robinson, JancisRobinson.com - October 2017</p> <p><b>94 points</b> - Jeff Leve, thewinecellarinsider.com - November 2018</p> <p><b>92 points</b> - Neal Martin, Vinous - November 2019</p>
<b>Reviews</b>	<p><i>"White peach and lemon peel notes mingle out front in this slightly exotic and very seductive white. A flash of shortbread caresses the finish, allowing white ginger and yellow apple notes to glide in for added range and length. Everything ripples, with finely beaded acidity. Beautiful and distinctive. Drink now through 2028"</i> - JM, Wine Spectator</p> <p><i>"This is an exotic dry white with dried mango and pineapple and some slate throughout. Full-bodied with dense, rich fruit and saltiness, which, together with extremely energetic acidity, really drive the finish. I have always loved this dry white from Yquem."</i> - JS, JamesSuckling.com</p> <p><i>"Pungent catty aromas. Really quite unusual, with an oily and citric aroma. Sweetly creamy palate with soft acidity for Sauvignon Blanc. Orange sherbet and mint leaf to finish. Lengthy, sweetly spiced style. (RH)"</i> - RH, JancisRobinson.com</p> <p><i>"75% Sauvignon Blanc, 25% Sémillon. Record-breaking early harvest, starting on 16 August. 'This bottle left Yquem cellars in 2018' says the back label engraved on the bottle. Very green, Sauvignon nose and then awfully heavy and sweet tasting. I don't really get this wine. Seems out of balance. When would you drink it? Stick to the sweet stuff! Bit astringent too."</i> - JR, JancisRobinson.com</p> <p><i>"A splash of freshness in the glass, the wine pops with loads of just-squeezed grapefruit, lemon peel, vanilla, lime, passion fruit, tangerine and honeysuckle. Vibrant and juicy on the palate, all this needs is fresh seafood to make a perfect pairing."</i> - JL, thewinecellarinsider.com</p> <p><i>"The 2017 Y de Yquem was picked very early from 16 August to 25 August. It was released the week prior to my visit. Side by side, the bouquet is almost identical to the 2018 with green apple and hints of yellow flower, the Sauvignon Blanc very expressive (75% of the blend). The palate is sweet and a little more viscous thanks to the additional gram of residual sugar compared to the previous vintage with hints of nectarine and apricot laced with lemongrass towards the persistent finish. Excellent."</i> - NM, Vinous</p>

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