

Château d'Yquem "Y" (Ygrec) 2023

CSPC# 803071

6x750ml

14.0% alc./vol.

Grape Variety

60% Sauvignon Blanc, 40% Sémillon.

Appellation

Sauternes - Bordeaux Blanc

Website

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

Analysis

pH: 3.15 Residual Sugar: 6.0 g/l

Sustainability

Respect for traditional, time-honoured practices has been the basis of Château d'Yquem's winemaking philosophy for over two centuries – and ample proof of its "sustainability"! Living in harmony with nature is a necessity since the grape harvest at Yquem relies entirely on what is paradoxically one of the most important vineyard pests, *Botrytis cinérea*.

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, Pierre Lurton, Director of Chateau d'Yquem and Cheval Blanc.
Lorenzo Pasquini, Yquem's Estate Manager

Vintage

The 2023 growing season for Château d'Yquem's dry white wine, "Y" (Ygrec), was marked by highly propitious and favorable weather conditions, resulting in a potentially great vintage. The year followed a pattern of, or experienced, significant, warm weather, which helped produce a high-quality, intense, and structured wine.

- Growing Conditions: The 2023 season was marked by weather deemed "so propitious" that it signaled a great vintage immediately upon harvest.
- Harvest Context: The team noted that navigating this, like recent vintages, required expertise gained from the previous two years, reinforcing the need to work closely with nature's volatility.

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

The 2023 harvest for "Y" (Ygrec) d'Yquem, the dry white wine from Château d'Yquem, was conducted in mid-September 2023. The picking focused on grapes with early noble rot (botrytis) and shrivelled berries before the main sweet wine harvest, ensuring a balance of freshness and intensity, with key picking taking place just before the main crop.

Winemaking

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.



Winemaking	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.
Winemaker's Note	Tasting Y for the first time is like another door into the world of opulence and voluptuousness of Yquem; for us, Y is a parallel expression of this terroir – it's a dry white Bordeaux, but with a strong Sauternes accent.
Serve with	Chicken, seafood, fish.
Production	Approx. 10,000 bottles made annually
Cellaring	Drink 2027-2035
Scores/Awards	96 points - Georgina Hindle, Decanter.com - August 2025 97 points - Suzanne Mustacich, janeanson.com - October 2025 95 points - Jean Marc Quarin - February 2026 96 points - Vinum Wine Magazine - January 2026
