Château d'Yquem 2023

CSPC# 801779 **3x750ml** **14.0% alc./vol.**



Grape Variety	*70% Sémillon, 30% Sauvignon Blanc*
Appellation	Sauternes
Classification	1er Cru Supérieur
Website	http://yquem.fr/int-en/
Analysis	pH: 3.85 Residual sugar: 153 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	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.
Winemaker	Lorenzo Pasquini - director. Toni El Khawand - Cellar Master. Francis Mayeur – consultant.
Vintage	The 2023 vintage experienced a tropical spring followed by extreme summer heat interrupted by rainfall. Favorable anticyclonic conditions set in at the end of September, enabling optimal ripening. Harvesting took place from September 14 to October 11. This vintage is described as an apotheosis and a divine balance, completing a trilogy with the 2021 and 2022 vintages. It sits between the crystal freshness of 2021 and the solar power of 2022.
Vineyards	The winery's vineyards cover around 125 hectares, with a mix of grape varieties, including Semillon and Sauvignon Blanc. Château d'Yquem is blessed with some truly exceptional terroir, and it is the only producer that is classified as a First Growth Premier Cru Superieur within the appellation. Interestingly enough, Chateau d'Yquem's vineyards are known for their unique blue clay soils, the same blue clay instrumental to the success of some legendary Pomerol wines such as Château Petrus, Trotanou, and Clos du Clocher. The blue clay, also known as "mystique clay," is a rare type of soil found only in a few select locations in the Sauternes region of Bordeaux, where Chateau d'Yquem is located. The blue clay is particularly well-suited to the cultivation of the Semillon grape, which is one of the primary varieties used in the production of the winery's sweet wines. The clay helps to regulate moisture levels in the vineyard, which is important for the development of noble rot, the fungus that contributes to the unique flavor profile of Chateau d'Yquem wines.
Harvest	September 14 to October 11. The grapes for Château d'Yquem 2023 are harvested in successive selective pickings to select only berries affected by noble rot.
Maturation	Spends 12 months in 80% one year old barrels previously used for Château d'Yquem (of course fully washed and prepared, but still imparting a blush of rich flavour), together with 20% new oak.

1421-70 Avenue, Edmonton, AB, T6P 1N5
T: 780-462-5358
W: www.lanigan-edwards.com

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Tasting Notes	The nose is pure and dense, revealing notes of stewed rhubarb and lilac flowers alongside citrus aromas. A touch of cedar and beeswax enhances this complex bouquet. The palate is smooth and enveloping, marked by an almond-like texture that underscores vibrant power. The palate unfurls flavors of apricot, Agen prune and mandarin marmalade, before ending on a long, savory finish.
Serve with	This sweet wine pairs perfectly with pan-seared foie gras, yellow-fruit desserts such as an apricot tart, or blue-veined cheeses such as Roquefort.
Production	5,833 cases made.
Cellaring	Drink from 2030-2100.
Scores/Awards	**97 points** - James Molesworth, Wine Spectator - September 2026 **100 points** - Yohan Castaing, Wine Advocate - April 2026 **100 points** - James Suckling, JamesSuckling.com - December 2025 **100 points** - Jane Anson, janeanson.com - March 2026 **100 points** - Jeff Leve, thewinecellarinsider.com - July 2026 **99 points** - Jeff Leve, thewinecellarinsider.com - March 2026 **98 points** - Thomas Parker, Farr Vintners - March 2026 **99 points** - Neal Martin, Vinous - February 2026 **99 points** - Jean Marc Quarin - April 2026 **100 points** - Yves Beck - June 2026 **100 points** - Vinum Wine Magazine - June 2026