

Château d'Yquem 2016

CSPC# 742353	375mlx3	14.2% alc./vol.
CSPC# 801777	375mlx6	14.2% alc./vol.
CSPC# 801778	750mlx1	14.2% alc./vol.
CSPC# 801779	750mlx3	14.2% alc./vol.

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.

Winemaker

Alexandre de Lur Saluces and Bernard Arnault

Vintage

We experienced an exceptional climate, a prerequisite to elaborating a great wine. Spring was very humid yet gave the flower a sufficient lull to develop in good conditions. Summer was surprisingly dry with a little rain over several days mid-August, which favored a good ripening of the grapes.

The Botrytis Cinerea settled on golden, ripe grapes at the arrival of fogs during the last week of September. A gradual and homogeneous maturation was observed, marked by the development of a very pure 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

The 2016 Château d'Yquem was picked over four tries through the vineyard, commencing on 27 September and finishing on 4 November.

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

With its rich botrytis character, this combines impact with delicacy. Clear citrus on the nose with a hint of flint and smoke, allowing the soft white flowers and lime blossom to steal up on you. There are caramel notes through the mid-palate and great persistency-extremely elegant.



Serve with	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
Serve with	candied fruit, caramel cream and orange and pineapple parfait.
Production	80000 bottles made.
Cellaring	Drink 2026-2070
Scores/Awards	<p>94 points - James Molesworth, Wine Spectator - March 31, 2019</p> <p>98+ points - Lisa Perrotti-Brown, Wine Advocate - March 29, 2019</p> <p>95-97 points - Neal Martin, Wine Advocate #230 - April 2017</p> <p>99 points - James Suckling, JamesSuckling.com - February 2019</p> <p>98-99 points - James Suckling, JamesSuckling.com - March 2017</p> <p>95-97 points - Roger Voss, Wine Enthusiast - April 2017</p> <p>18 points - Jancis Robinson, JancisRobinson.com - September 2018</p> <p>18.5+ points - Jancis Robinson, JancisRobinson.com - April 2017</p> <p>97 points - Jane Anson, Decanter.com - April 2017</p> <p>97 points - Jeff Leve, thewinecellarinsider.com - November 12, 2018</p> <p>97 points - Jeff Leve, thewinecellarinsider.com - April 2017</p> <p>96 points - Tim Atkin, MW - timatkin.com - April 2017</p> <p>18 points - Farr Vintner - March 2017</p> <p>94-96 points - Derek Smedley, MW - April 2017</p> <p>94-97 points - Antonio Galloni, Vinous - April 2016</p>
Reviews	<p><i>"This is exotic, with very lush and seductive notes of coconut, honeysuckle, creamed white peach, glazed pear, Mirabelle plum and yellow apple, all woven together seamlessly. Beautifully caressing in feel, with a long acacia echo on the finish. (JM)"</i></p> <p>- JM, Wine Spectator</p> <p><i>"Containing 135 grams per liter of residual sugar, the pale lemon-gold colored 2016 d'Yquem leaps from the glass with honeyed apricots, pineapple, green mango, crushed rocks, candied ginger, coriander seed and citrus peel with hints of orange blossom. The palate is very tightly wound, vibrant and refreshing with layer upon layer of minerals and spices, finishing with epic poise and persistence."</i></p> <p>- LPB, Wine Advocate</p> <p><i>"The 2016 Château d'Yquem was picked over four tries through the vineyard, commencing on 27 September and finishing on 4 November. The crucial pass through the vines took place between 18-22 October when over half the crop was picked. In fact, 75% of the crop was picked during the final two weeks of the harvest. It has 14.2% alcohol and a residual sugar level of 135 grams per liter, a pH of 3.80. A classic blend of 75% Sémillon and 25% Sauvignon Blanc, it has a comparatively nuanced bouquet compared to Yquem's that I have encountered at this stage. It opens gradually with light honeyed aromas, white flowers, apple blossom and just a touch of honeysuckle, although it does not possess the bravura personality of the astounding 2015. The palate is medium-bodied with a viscous opening, a subtle spice note leaving the mouth tingling. This is a fresh Yquem, tensile with moderate weight and delivering, perhaps belatedly, fine attack on the finish lined with subtle lemongrass notes. It will be interesting to plot the progress of this Yquem throughout its barrel maturation. This is an excellent Yquem no doubt, though I was missing that nerve, the labyrinthine complexity that can mark a top-tier Yquem even at this premature stage. I suspect that this will drink earlier than others, but age in a style only it knows."</i></p> <p>- NM, Wine Advocate</p> <p><i>"A very classic Yquem. Breathtakingly wide spectrum of floral honey, exotic fruit (passion fruit, mango and pineapple), caramel and marzipan aromas. But none of this is a jot too much. In fact, the wine is extremely precise and finely nuanced. Wonderful freshness and textural complexity, in spite of the considerable concentration and extravagance. Very suave and sensual finish that goes on and on. Drink or hold."</i></p> <p>- JS, JamesSuckling.com</p> <p><i>"What a sexy and moreish wine that makes you want to drink the whole bottle. Flavors and aromas of cooked apples, grilled pineapple, pie crust, apricots, dried mushrooms and flan. Full-bodied, yet tight and reserved. Very long and powerful. Lasts for minutes. Another great wine."</i></p> <p>- JH, JamesSuckling.com</p>

Reviews *“The bouquet opens with aromas of honey and citrus, offering richness and freshness at the same time. The mouthfeel is opulent, with honeyed flavors. There is some acidity underneath, although decadence and concentration are its defining attributes. It will age for decades. (RV)”*
- RV, Wine Enthusiast

“75% Sémillon, 25% Sauvignon Blanc. The driest summer Yquem has ever recorded, followed by a very cool autumn. Harvested over four tries between 29 September – 4 November, with the bulk of the crop picked in the last two weeks. ‘This bottle left Yquem cellars in 2018’ says the back label engraved on the bottle.”
- JR, JancisRobinson.com

Broad and waxy with lovely lift and precision on the palate. It’s far from the most luscious or concentrated Yquem but it is recognisably waxy Yquem with medium intensity and sweetness and great length”
- JR, JancisRobinson.com

“Four different pickings, first one dried. Deep gold. Fragrant and luscious. Round and dried fruits. Real lift on the nose but massive depth too. This is definitely the cream of the 2016 Sauternes crop!”
- JR, JancisRobinson.com

“Despite a rich botrytis character, this balances impact with delicacy. Clear citrus on the nose with a hint of flint and smoke, allowing the soft white flowers and lime blossom to steal up on you slowly. There are caramel notes through the mid-palate and great persistency, as ever. Extremely elegant. This was the driest summer since 1898, and the harvest at Yquem lasted a full two months, from 4th September (for the dry white Y d'Yquem) through to 4th November for the final selection of botrytis berries. The final yield is 20hl/ha, the highest in recent years against their average of 9hl/ha, with 40% going into the grand vin compared to 50% last year. 135g/l residual sugar and 3.9pH. 75% Sémillon and 25% Sauvignon Blanc.”
Drinking Window 2025-2050”
-JA, Decanter.com

“This is very good rather than a great Yquem, but that still makes it a very special Sauternes. The botrytis came late, so this is not an especially exotic or decadent wine, with 135 grams of sugar, plenty of citrus and grapefruit acidity, some nectarine and white peach notes and a dusting of vanilla spice. 2022-32”
- TA, timatkin.com

“Chateau d'Yquem is great at any age, and this just-released beauty is no exception to that rule. The wine combines high levels of sweet, ripe, tropical fruits, honey coated apricots and pineapple. with freshness, giving the wine lift and freshness. This is going to offer superb drinking for at least 50 or more years.
- JL, thewinecellarinsider.com

“Fat, sweet, tropical fruits, apricots and Mandarin oranges slathered in honey, vanilla and flowers. This is quite rich, powerful and concentrated. It has more freshness than the 2003, but not as much freshness as you find in 2013. Still, this is complex, deep, long and intense, yet remarkably light on its feet. This will age much longer than I will.”
- JL, thewinecellarinsider.com

“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. We expect this to be released soon after bottling in September 2018. 80,000 bottles will be produced in 2016, at 20hl/ha. Inevitably rich and complex on the nose. Creme brûlée, lemon curd, vanilla and marmalade. The palate is soft, smooth and ripe, with 135g/l residual sugar bringing honeyed fruits and a rounded texture without an overlying cloying finish. The mouth filling caramel and peach notes are refreshed by waves of acidity that make the intensity of fruit and viscosity of body feel almost weightless. The long, spicy, sweet finish a testament to the wine's ageability.”
- Farr Vintners

Reviews *“The nose has fragrance white peaches the palate is rich with ripe fruit a lovely complex mix. Sweet in the middle, dried fruits and candied peel sumptuous the fleshy richness underpinned by citrus lighter at the back with lingering fragrances on the finish. 2025-48”*
- Derek Smedley MW

“The 2016 d'Yquem is a magical wine. It also looks like an Yquem that will drink well right out of the gate. Like so many of the better wines in this vintage, it manages to express richness while avoiding excess heaviness. Pineapple, orange marmalade, exotic flowers and spice all blossom in the glass. There is a real sense of phenolic richness and overall viscosity to the 2016 that adds to the wine's singular personality. The 135 grams of residual sugar are not especially evident. In 2016, the vineyard was harvested in four passes, but it was not until after the October rains that noble rot started to appear on the vine.”
- AG, Vinous
