

Château d'Yquem 2019

CSPC# 742353	375mlx3	14.4% alc./vol.	
CSPC# 801779	750mlx3	14.4% alc./vol.	
CSPC# 845042	750mlx3	14.4% alc./vol.	SOLD OUT

Grape Variety
Appellation
Classification
Website
Analysis
General Info

55% *Sémillon*, 45% *Sauvignon Blanc*
Sauternes
1er Cru Supérieur
<http://yquem.fr/int-en/>

pH: 3.90 Residual sugar: 138 g/L

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
Vintage

Sandrine Garbay

The hot and dry weather conditions in February and March preceded a very rainy and cool period at the beginning of the vegetative cycle. Although the milder weather at the beginning of June favored a swift flowering phase, a heatwave set in at the end of the month, lasting almost until August 15th. These high temperatures ensured a rapid crop development, thus compensating for the slight delay that was recorded at the beginning of the cycle. On July 26th, a rare and intense rainy episode replenished the soil's water reserves. The warm, dry weather conditions leading up to the harvest were ideal in refining the grape's perfect ripeness level. The harvest of this Chateau d'Yquem 2019 began on October 10th and was carried out under favorable conditions for five days. The harvest led to an exceptional vintage that combines a fruity, fresh, and concentrated expression.

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. The yields are always tiny here, but in 2018 the property made 40% less than normal. The team sacrificed valuable quantity to preserve quality in the face of a more difficult vintage.

Harvest

The 2019 growing season was a challenging one, warm conditions alongside plenty of rain led to serious mildew pressure. There was good weather from flowering through most of the summer, before heavy rain in late September created the perfect conditions for a "massive infection" of noble rot. The harvest window was brief, with 120 pickers working intensively between October 7 and 14.

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	<p>The Château d'Yquem 2019 vintage is a fragrant and vibrant release with a surprisingly high (45%) proportion of Sauvignon Blanc. "Sauvignon Blanc brings more acidity and freshness, so is helpful for balancing the opulence of the Sémillon," says Yquem cellar master Sandrine Garbay.</p> <p>"With its lovely golden color, this vintage is characterized by floral, slightly lemony notes(verbena), giving it an airy quality. It is strikingly fresh, with hints of apricot and peach. The palate is full and voluptuous. A very fine expression of a perfectly mastered botrytis, which has enhanced the Sauvignon Blanc grapes, representing an exceptional 45% of the blend. The 2019 vintage has all the components to seduce in its youth and will travel through time beautifully!"</p>
Serve with	<p>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 candied fruit, caramel cream and orange and pineapple parfait.</p> <p>Yquem can be matched with any food, but the truth is Yquem doesn't need food. It is a world of its own, to such extent that some say it is best enjoyed with a good conversation by a roaring fire in the dead of winter, or in the shadow of a tall tree, watching the sun go down behind the horizon, during a long summer day</p>
Production	4,583 cases made
Cellaring	Drink 2025-2045
Scores/Awards	<p>97 points - James Molesworth, Wine Spectator - Web Only 2022</p> <p>97+ points - Lisa Perrotti-Brown, The Wine Independent - March 2022</p> <p>96 points - James Suckling, JamesSuckling.com - February 2022</p> <p>97 points - Jane Anson, Decanter.com - June 2020</p> <p>97 points - Andy Howard MW, Decanter.com - June 2020</p> <p>97 points - Jane Anson, Insidebordeaux.com - January 2022</p> <p>98 points - Jeff Leve, thewinecellarinsider.com - March 2022</p> <p>98 points - Neal Martin, Vinous - February 2022</p> <p>98 points - Antonio Galloni, Vinous - February 2022</p> <p>97 points - Jean Marc Quarin (score only) - February 2022</p> <p>97 points - Peter Moser, Falstaff Magazine - February 2022</p>
Reviews	<p><i>"A special wine right from the start, this glistens with pure papaya, mango, white peach and Mirabelle plum, joined by elderflower honey, toasted macadamia nut and orange blossom notes. Ends with a remarkably long finish. Sémillon and Sauvignon Blanc. Drink now through 2050. 4,583 cases made.</i></p> <p><i>- JM, Wine Spectator</i></p> <p><i>"Pale lemon-gold in color, the 2019 Château d'Yquem springs forth with confident, alluring scents of lime blossoms, mandarin peel, and candied lemon slices over a core of fresh pineapple, white peaches, and crushed stones, plus a hint of shaved ginger. The palate absolutely pops with vibrant citrus flavors accented by tropical fruits and peachy nuances, supported by an achingly velvety texture and seamless freshness, finishing with long-lasting mineral and floral fireworks. An irresistible fat-cheeked baby with that Mona Lisa smile at the moment, give it 6-8 years in the cellar to begin to reveal its opulent personality, and then drink it over the next 30-35 years+. The blend is 55% Semillon and 45% Sauvignon Blanc with 138 g/L of residual sugar and a pH of 3.9. The alcohol weighs in at 14.4."</i></p> <p><i>- LPB, Wine Independent</i></p> <p><i>"A juicy Yquem with tarte tartin, salted caramel and dried oranges on the nose and palate. Medium-to full-bodied and medium-sweet with a creamy and round texture. Bright and vivid. Lovely texture. Long. Evolves to caramel and burnt vanilla sugar. 55% Sémillon and 45% Sauvignon. 138g/L residual. Drink or hold."</i></p> <p><i>- JS, JamesSuckling.com</i></p> <p><i>"A beautiful wine, that I describe as showing 'Clear push and pull between acidity and lusciousness from the first moments'. A higher percentage of Sauvignon Blanc than in a typical year, showing in sculpted gun smoke and white truffle on the opening beats. Fresher flavours continue with lemongrass and lime zest, broadening out into luscious mango, grilled caramel, pineapple and brioche, and a welcome edge of bitterness on the finish with mandarin peel and oyster shell salinity."</i></p> <p><i>- JA, Decanter.com</i></p>

Reviews

“The 2019 vintage of Château d'Yquem has the highest proportion (45%) of Sauvignon Blanc in any modern Yquem. The Sauvignon Blanc adds to the freshness, acting as a great balance to the succulent, sweet and voluptuous palate. Intense peach and apricot, combined with lemon and orange zest, make this highly appealing to drink right away – an ideal vintage with which to start Yquem's 'lighthouse' project. However, it would be a shame not to give this 10+ years maturation to see how it develops. Very well, I suspect. The growing season was both warm and wet, with mildew a big threat. After a mostly dry September, 40mm rain came at the end of the month, leading to a very short harvest window. All of the Yquem grapes were picked in two tries within a one-week period”

- AH, Decanter.com

“Mouton Rothschild has produced a great 2019, and the estate certainly isn't resting on its laurels. Mouton now hosts its very own research-and-development department, with its own experimental winery, and all sorts of projects are underway. In the vineyards, canopy management is being adapted on a site-by-site basis, with higher or lower hedging depending on the soils' hydrological profile; cover crops are increasingly part of the estate's strategy; drainage is being optimized in certain parcels; and a massale selection program, housed in an in-house nursery, has been launched. In the winery, the parcel-by-parcel approach continues; and I'm sure that new head winemaker Jean-Emmanuel Danjoy, who did such great work at Clerc Milon, will only bring further refinement and attention to detail to an already meticulous process. This reviewer will certainly be following with interest.”

- JA, Inside Bordeaux

“Light, yellow, gold in color, the wine pops on the nose with its showy display of flowers, honeysuckle, candied apricots, orange rind, pineapple, mango, lemongrass, vanilla, and spice. Perched on the corner of richness, sweetness and acidity, the wine is opulent, fresh, sweet, rich, and most-importantly, lifted, so everything feels upbeat and racy on the backend. Because the wine has so much lift and energy, it will be easy to pair with a diverse array of cuisines. You can enjoy this young, without much if any age for its sweetness and exuberance. Or age it for secondary characteristics and nuances. Produced from a blend of 55% Semillon and 45% Sauvignon Blanc, 2019 has the highest percentage of Sauvignon Blanc ever used in d'Yquem. You find more Sauvignon Blanc this year due to the shortened picking window. But as you can see from my notes, or from tasting the wine, it really works here! Drink from 2025-2075.”

- JL, thewinecellarinsider.com

“Tasting the 2019, I noticed that it has a slightly paler hue compared to recent vintages (though I never read too much into the colour of young Sauternes.) For certain, it has a highly-aromatic bouquet that is beguiling in purity, enticing aromas of honeysuckle and saffron, soon joined by chamomile, white flowers, and orange blossom. It has wonderful delineation and gains intensity with aeration. The palate is supremely well-balanced with fine bead of acidity. Very harmonious and armed with just the right amount of viscosity, this Yquem is surprisingly understated at first but gains presence, offering irresistible flavours of layers of honey, lemongrass, lemon thyme and orange pith. Yquem is so tempting in its youth, but I feel that this vintage will repay those with the nous to cellar for at least a decade. Drink 2038-2080.”

- NM, Vinous

“Owners LVMH took the decision to delay the release of the 2019 Yquem until spring 2022. It was tasted with winemaker Sandrine Garbay in London. After the summer drought when Sauternes received just 2.5mm of rain until 26 July, that day saw a 112mm deluge that replenished underground reserves and gave ripening the push it needed. Dry and warm conditions prevailed throughout September when there was no sign of botrytis infection. That was finally provoked by 38mm of rain between 21 and 25 of September, followed by warm clement weather. After minor picking of Sauvignon Blanc on 7 of October, the main harvest began in earnest on 10 October. Pickers worked over the following five days, including Sunday. Time was of the essence because, as forecasts predicted, the weather suddenly changed on 14 of October with 40mm of rain. After that, the picking teams skirted between showers between 17 and 22 of October, though by now the fruit had begun to deteriorate. Therefore, the key aspect of this Yquem is the extremely tight picking window. The final blend contains 138g/L residual sugar, which is slightly less than the previous vintage, with 5.5g/L total acidity and

Reviews 14.4% alcohol. Tasting the 2019, I noticed that it has a slightly paler hue compared to recent vintages (though I never read too much into the colour of young Sauternes.) For certain, it has a highly-aromatic bouquet that is beguiling in purity, enticing aromas of honeysuckle and saffron, soon joined by chamomile, white flowers and orange blossom. It has wonderful delineation and gains intensity with aeration. The palate is supremely well-balanced with fine bead of acidity. Very harmonious and armed with just the right amount of viscosity, this Yquem is surprisingly understated at first but gains presence, offering irresistible flavours of layers of honey, lemongrass, lemon thyme and orange pith. Yquem is so tempting in its youth, but I feel that this vintage will repay those with the nous to cellar for at least a decade.”
- AG, Vinous

“Medium golden yellow, silver reflections. Fine blossom honey, a hint of Bourbon vanilla, ripe yellow tropical fruit, candied orange zest, delicately ripe mango, mace, and orange blossoms in the background. Juicy, noticeable residual sweetness of 138 g, opulent but not sumptuous style, well-integrated wood components, mineral-salty, still a little underdeveloped, a hint of apricot on the finish, good length, very harmonious and easy to drink, with reliable aging potential.”
- Falstaff Magazine
