



Vintage 2020

In light of the extraordinary weather conditions in 2020, picking the grapes for Y started on the 13th of August.

This was the earliest harvest date ever recorded at Yquem.

We began with the Sauvignon Blanc grapes. They were picked at their optimum aromatic ripeness in two passes, the first one starting on the 13th and the second ending on the 19th of August. Thus, we preserved their acidity, which is essential to producing well-balanced wines.

We waited for the Sémillon grapes to reach peak ripeness, eventually harvesting them when their skins started to become thinner, on the 27th of August.

This is when the 2020 harvest of Y was completed.

Alcohol content: 14 %Vol.- Residual sugars: 7 g/L - Total acidity: 6 g/L H₂T – pH: 3,20

Sauvignon 75% - Sémillon 25%