



## **2014 Vintage**

### **WEATHER**

A year with very marked seasons: a warm spring, a cold summer, and a very hot autumn.

The average temperature was almost constant from June to October.

In late August, the frequent rain finally lifted and summer arrived, with the 4<sup>th</sup> highest average temperatures in September and October since 1896.

### **HARVEST**

In 2014, the three weather sequences during the harvest were ideal for noble rot: light rain to induce *Botrytis* growth, followed by two or three weeks of stable, hot, dry weather, promoting rapid concentration of the sugars by evaporation.

The picking waves simply followed these three periods of *Botrytis* development.

In this way, the 22 mm rainfall of 25-28 August was followed by 19 dry days, leading to a very early first wave of picking, from 5 to 17 September, bringing in ¼ of the harvest with unusually high acidity.

Another rainfall episode triggered further *Botrytis* development, followed by three hot, dry weeks before a second wave of picking from 25 September to 8 October, once again representing ¼ of the harvest, with superb concentration and lively acidity.

The 3<sup>rd</sup> period of rain was a little longer, from 8 to 16 October, but was once again followed by 16 days of hot, dry weather. The 3<sup>rd</sup> and 4<sup>th</sup> waves of picking, between 20 and 30 October, rounded out the aromatic palette and texture of the vintage, with the full-bodied richness of the late-ripening terroirs.

### **SUMMARY**

The long harvest, over a nine week period, captured all the diversity of a growing season where flowering and veraison were also spread out. This year, the early start specific to Yquem, with 25 % of the grapes harvested before 15 September, provided unusually fine acidity.

This gives an attractive edge to a blend which reflects the full complexity of this vintage, combining a modern approach with freshness and concentration, in the same vein as 2011.

**Alcoholic degree: 13.5° - Residual sugar: 146 g/L – Tartaric acidity: 7.5 g– pH: 3.60**



## **SPECIALISTS ASSESSMENT**

Energique et complexe. 2026-2050.

**20/20**

**Guide d'achat des Crus RVF – Août 2016**

Great purity and balance with lifted sweet floral notes, caramelized orange peel and dried apricots. A lovely wine with balance and a fresh, firm acidity in this vintage with 135g/L of sugar. Purity and precision are the hallmarks of this wine.

**96**

**Le Pan – Jeannie Cho Lee – Juillet/Août 2015**

Tasted at the château, the 2005 Château d'Yquem delivers a similar performance as last year. Lucid in colour, the bouquet is detailed with very pure honey, vanilla and almond scents, still a little new oak to be fully assimilated but demonstrating superb focus. The palate is virtually identical to last year's bottle : exquisite balance and perfectly judged acidity, but perhaps just gaining a little richness and viscosity over the last 12 months. There is an appealing completeness to this Yquem and whilst would not place it amongst the likes of 2001 or 2009, it comfortably sits just behind.

**97**

[www.erobertparker.com](http://www.erobertparker.com) & Advocate Issue 219 – Neal Martin – 29 Juin 2015

Dans le ton du millésime en termes de finesse, de raffinement, et de retenue, tout en restant très Yquem avec son fruit d'ananas roti, de kumquat, et de citron confit. Belle liqueur dotée d'une fraîcheur vive. Exquis.

**18-19**

**Gault & Millau, Juin 2015**

Utterly great Yquem ! My wine of the vintage – and the Decanter team's top-scoring wine of 2014. A laser beam of acidity (3,6 pH) and lemony botrytis lifts and extends very pure aromas and sweet flavours (134g/l residual sugar) of tangerine, vanilla, pineapple and minerals. Less rich than the 2001 and '09, but purer and fresher. I wonder if 25% Sauvignon Blanc isn't just 5% too much ?

**97**

**Decanter, Ian d'Agata, Juin 2015**

Nez fruits blancs, vanille, amande, bouche mandarine, tendu par une acidité mordante, revigorante, citronné.

**18,5**

**Le Point, Jacques Dupont, Mai 2015**

Robe à reflets jaunes. Nez fin, sur les fruits blancs, avec des réminiscences de poire, de pêche, d'ananas frais, qui donnent une silhouette assez aérienne. Aucune pesanteur. Même très présente analytiquement, l'acidité est parfaitement équilibrée. Belle finale toute en vivacité sur un côté d'écorces d'agrumes confites. C'est très fin, très ciselé. Un Yquem très épuré, presque aérien.

**Vinifera – Jacques Perrin – Mai 2015**



Château d'Yquem

L'arôme d'abricot est superbe. Le vin est plein avec une très belle liqueur, belle réussite, de l'élégance, toute petite minceur du millésime en milieu de bouche mais le vin possède du fond, beau citron en finale. Equilibre 13,4° et 134g/l de sucre résiduel. Ph de 3,60.

19

**Le Figaro Vin, Bernard Burtschy, Mai 2015**

Robe à reflets jaunes. Nez fin, sur les fruits blancs, avec des réminiscences de poire, de pêche; d'ananas frais, qui donnent une silhouette assez aérienne. Aucune pesanteur. Même très présente analytiquement, l'acidité est parfaitement équilibrée. Belle finale toute en vivacité sur un côté d'écorces d'agrumes confites. C'est très fin, très ciselé. Un Yquem très épuré, presque aérien.

**Jacques Perrin, Vivifera, Mai 2015**

The Château Yquem 2014 was picked over 9 weeks this year, with one-quarter of the grapes picked prior to 15 September. It delivers 134 grams per liter residual sugar and 7.3 grams per liter tartaric acid, with a pH 3.60. It has a captivating bouquet (I know... I know... what else were you expecting). But it entrances with its pure, wild honey notes mixed with almond and white chocolate scents, bestowed with beguiling delineation and focus. The palate is very poised with the acidity nigh on perfect. Occasionally an Yquem only reveals its components parts at this early juncture, necessitates conjecture. However the 2014 has a sense of harmony and completeness already, as if the elevage is merely there to usher it on to its finished. There is undeniably great depth here, perhaps less conspicuous than other vintages because of that silver thread of acidity: notes of lemon sherbet, orange zest, shaved ginger and again, a few "flakes" of white chocolate. It is extremely long with tenderness rather than power on the finish. It's not quite up there in the rerefied heights of say, the 2001 or 2009, but it is what we call in the trade, 'the business'.

96-98

**eRobertParker.com, Neal Martin, 30 Avril 2015**

Grand dynamisme, intensité magistrale et équilibre brillant entre la trame acide et la richesse de liqueur. Sublime fraîcheur aromatique, rapport idéal entre alcool transformé, sucre et acidité.

97

[www.mvbettanedesseauve.fr](http://www.mvbettanedesseauve.fr), 23 Avril 2015

Dans le ton du millésime en termes de finesse, de raffinement, et de retenue, tout en restant très Yquem avec son fruit d'ananas rôti, de kumquat, et de citron vert confit. Belle liqueur dotée d'une fraîcheur vive. Exquis.

18/19

[www.gaultmillau.fr](http://www.gaultmillau.fr), Eric Riewer, 22 Avril 2015

Everything was very early, although they are always a week earlier at Yquem. Harvest started on 8 October with grapes slightly dried as well as botrytised. These grapes gave great freshness. They picked up until 28 October thanks to at least three botrytis infections. 15% passerillé grapes. TA 4.9g/l (=7.5 g/l expressed as tartaric) – a record. RS 135 g/l.

Bright gold with a green note. Intense freshness on the nose. Fabulous nose of richness and freshness. The residual sugar is not high but the balance is great. Lime and pears and great richness and almost like a fruit juice, it's so refreshing yet dense and sweet. 13-35%

19



Château d'Yquem

[www.jancisrobinson.com](http://www.jancisrobinson.com), 15 Avril 2015

Utterly great Yquem. A laser beam of acidity (3.6 pH) and lemony botrytis lifts and extends extremely pure aromas and sweet flavours (134 g/L of residual sugar) of tangerine, vanilla, pineapple and minerals. Less rich than the 2001 an '09, but purer and fresher. I wonder if 25% Sauvignon Blanc isn't just 5% too much?

**19.25**

**Ian d'Agata, Decanter.com, Avril 2015**

There was no Yquem in 2013, but this makes up for it. Picked in four stages and 100-percent botrytised, it's the sweet wine of the vintage (and of many others). Exotic, honeyed and deftly oaked, this finishes with tangy citrus-like acidity.

**97**

**Tim Atkin, Spacetimeand i.com, 8 Avril 2015**

En 2014 Barsac l'emporte sur le Sauternes. Mais à Sauternes Yquem s'envole vers des sommets en échappant à une note fruitée, trop souvent compotée. Tout au contraire, ici le nez est fin, avec un fruité mûr et juste, c'est -à dire frais. La bouche offre un toucher remarquable où le vin se met à fondre avec grâce, à la fois subtil, aérien et puissant. Il finit long, difficile à cracher et particulièrement parfumé. Un superbe vin fin.

**96**

**Jean-Marc Quarin, Avril 2015**

There was no Yquem 2012, but this makes up for it. Picked in four stages and 100-percent botrytised, it's the sweet wine of the vintage (and of many others). Exotic, honeyed and deftly oaked, this finishes with tangy citrus-like acidity.

**97**

[www.wine-searcher.com](http://www.wine-searcher.com), Avril 2015

Wie immer auf Cheval Blanc verkostet. 135 Gramm Restzucker. Mitteldunkles Gelb. Er zeigt ein sehr frisches Bouquet mit viel zitronigem Schimmer und noch mehr gelben Früchten wie Mirabellen und gekochtem, weissen Pfirsich, weil der Druck nicht übermässig ist, kommt die intensive Botrytis sehr gut zum Tragen. Im Gaumen sublim, frisch und extrem elegant. Seine mögliche Überlegenheit zu anderen Crus ist in den Finessen zu suchen. So ist denn dieser geniale Yquem auch nicht so schwerfällig wie in anderen ganz grossen Jahren, sondern zeigt gar eine schier tänzerische Variante auf. Er wird früh gefallen und mit einem sehr langen Finale aufwarten. Dafür sorgt seine perfekte Balance.

**19**

**René Gabriel, Avril 2015**

Barrel Sample. Apricot tones with lively acidity give this rich wine a vein of freshness. Pear and white peach notes offer weight, while a lime backbone brings levity. There is a richness from the botrytis that is lifted by this wines delicious freshness.

**97-99**

**Wine Enthusiast Magazine, Avril 2015**



*Château d'Yquem*

A crazy combination of botrytis, dried fruits and freshness. It's not the sweetness Yquem bit it has an extraordinary depth of fruit and freshness. It goes on for minutes. Spicy and intense. A stunning young wine. A brightness and fabulous depth of fruit.

**97-98**

**www.James Suckling.com, Mars 2015**

The 2014 Château d'Yquem Sauternes is utterly beguiling, with acacia, jasmine and honeysuckle notes leading the way, followed by refined peach, tangerine and yellow apple fruit flavors. The racy finish is long, long, long with a lemon chiffon note lingering delicately. With its racy profile, it's in the mold of the '01 and '11, but perhaps just a hair shy of concentration when compared to those two spectacular Yquem vintages.

Thirty percent of the blend was made from earlier-picked fruit that was very, very fresh, picked at the end of the first week of September," said Lurton. "Then the later pickings we selected the different generations of botrytis fruit, as we got a little rain and a little sun alternating during that perfect Indian summer. We could combine the two sides—fresh and rich—but the hallmark of the vintage is its freshness.

**96-99**

**Wine Spectator, Mars 2015**

Very delicate, intense nose showing notes of dried fruits and lots of finesse. Good concentration and characteristic freshness on the palate, the château's signature features. Persistency is already wonderful and the liqueur-like finish is extremely enjoyable, imbued with tropical accents. A wine with good breeding that people will talk about for years to come.

**97-99**

**Gilbert & Gaillard, Printemps 2015**