



The 2015 vintage

GROWING SEASON

Spring temperatures rose quickly after a rather cold winter, and April 2015 was one of the ten warmest since 1897.

The warm dry weather continued into May, except for one cool week in the middle of the month. These ideal conditions were conducive to perfect flowering, the most successful in the past several years!

True summer weather set in thereafter.

In fact, both June and July were among the ten warmest ever recorded at Yquem.

Showers in mid-June provided sufficient water reserves for the rest of the growing season.

August temperatures were only barely less hot and moderate rainfall was propitious to slow ripening, which preserved the freshness and aromatic potential essential to white wine grapes.

HARVEST

The fine weather in 2015 led to a very early harvest. Picking started on the 3rd and 4th of September in certain plots with gravelly soil.

Lasting the first two weeks of that month, this first pass produced vivacious, very rich wine constituting nearly a third of the total crop.

Showers on and around the 16th of September gave rise to a second, stronger wave of noble rot.

The cool, dry weather from that point on lasted until the end of September. This enabled the grapes to become slowly and wonderfully concentrated.

A second pass began on the 28th of September.

Accounting for a third of the crop, this was quite intense and lasted until the 2nd of October.

At this stage, the grapes in late ripening plots were ripe and golden, but not botrytised. However, light showers changed that, enabling noble rot to work its magic on this beautiful fruit.

A third pass, making up almost a third of the crop, took place on the 8th, 9th, 10th, and 12th of October, mostly of grapes on north-facing slopes with clay soil that contribute volume and length to Yquem.

Punctuated by light showers and cool weather, a final pass on the 14th, 16th, 20th, and 21st of October brought the harvest to an end.

SUMMARY

Reflecting a very hot summer, the harvest started quite early in 2015. However, it lasted until late in the season because of cool temperatures in September and October.

Botrytis was in no rush this year and had plenty of time to develop all the complex aromas typical of great Sauternes.

The good rhythm between alternating rain and windows of dry weather meant that all parts of the Yquem vineyard showed their best, from warm gravelly soils to the late-ripening clay soils producing subtly powerful wines.

This 2015 has all the hallmarks of a very great vintage.

Château d'Yquem 2015 : 25% Sauvignon / 75% Sémillon

Alcohol content: 13.90%Vol. - Residual sugars: 144 g/L - Total acidity: 6.0 g/L H2T – pH: 3.65



SPECIALISTS ASSESSMENT

Un terroir singulier sublimé par le savoir exemplaire d'une belle équipe. La richesse de l'année, bien présente, confère à cette grande cuvée des petites rondeurs séduisantes. Le cœur de bouche reste dense, centré sur l'expression du sol. Yquem 2015 défiera le siècle. N.C

Somptueux, très élégant

19,5

La Revue du Vin de France –Septembre 2017

Somptueux, très élégant : 2027-2057

19,5

Guide d'achat des crus RVF-Août 2017

Nez amande grillée, noisette, menthe, pomme verte, abricot, mirabelle, bouche pleine, dense, riche, long effilé, très pur. O : 2020 G :30 ans

18

Jacques Dupont - Le Point - 19/05/2016

Frais, pureté, ananas, fruits exotiques, gingembre, grande complexité. Matière dense, ronde, parfaite sucrosité avec un yquem sur l'élégance, la race, la subtilité. Un grand yquem.

19

Terre de Vins - 08/05/2016

Belle richesse au nez pour ce grand liquoreux qui livre un beau dégradé comme si l'on ressentait toutes les strates de ses sols. Les grèves apportent le nerf et les argiles viennent arrondir les angles. Sa richesse s'accommode des petits amers et d'une belle vivacité qui signent l'équilibre de ce grand millésime. Son cœur de bouche se montre enrobé et moins dynamique que le 2014, tout en préservant une somptueuse élégance.

19-20

Roberto Pétronio - La Revue du Vin de France - 01/05/2016

Couleur dorée. Nez intense, fin, mûr et subtil. Bouche ample, fondante, offrant dès les premiers instants un toucher magique. Puis le vin fond, sculptural, gracieux vers une grande profondeur et une qualité de saveurs royale. Tenue et expression bouleversantes. Grande finale irrésistible et incrachable.

100

Jean Marc Quarin - 01/05/2016

RS 144 g/l, TA 6 g/l, pH 3.65. Mid gold. Very direct and glossy. Edge of veg and toast. Real tension! Tense pear juice with lots of grip and attack. Lots of acidity as well as all that sugar. Really energetic. Long. Amazing persistence. So neat. Real attack. Massive apparent acidity. 13.9% - Drink 2027-2055.

19

Jancis Robinson - www.jancisrobinson.com - 01/05/2016



Château d'Yquem

The 2015 Château d'Yquem is a blend of 75% Semillon and 25% Sauvignon Blanc that was picked on the gravelly soils as early as 3 and 4 September until 21 October, four tries through the vineyard. It delivers 144 grams per liter of residual sugar, with six-grams of tartaric acid, a pH 3.65 and 13.9% alcohol. It has a show-stopping bouquet that is beautifully defined and very complex and exuberant, infused with greater mineralité than recent vintages - intense but not as flamboyant as say the 2009 Yquem at this stage. The palate boasts absolutely stunning balance. This is a Yquem without a hair out of place: fantastically pure, botrytised fruit caressing the mouth. That is as per normal. What distinguishes this Yquem is the sense of electricity that is imbued by that razor-sharp acidity. There is just unbelievably tension here and to be frank, there is little point in me continuing to write this note, because it is simply an astonishing Yquem that will rank alongside the 2001 and 2009.

98-100

Neal Martin - www.eroberparker.com - 24/04/2016

About 75% Semillon and 25% Sauvignon Blanc. Very pure, intense aromas and flavours of peach, lemon curd, tangerine and marmalade botrytis notes. Boasts 144g/l sugar and 6.2 g/l total acidity.... Very pure, long and racy rather than rich. It doesn't have the power of 2001 or 2009, nor the freshness of 2011 or 2014, but it is a great wine in the making. If the vintage allows, I'd go back to an 80%/20% Sem-Sauv blend to get back a little of that magical d'Yquem richness.

95

Ian d'Agata – Decanter - 20/04/2016

DIE FRÜHESTE ERNTE SEIT 1893

Die Erntehelfer auf Yquem rückten bereits am 3. September zum ersten Mal aus. Weil man intern seit vielen Jahrzehnten Buch führt, konnte man diesen extrem frühen Beginn mit historischen Zahlen vergleichen.

Eine so frühe Ernte gab es seit 1893 nicht mehr! Der zweite Ernteblock fand dann am 28. September statt. Am 8. 9. 10. und 12. Oktober wurde rund ein Drittel der gesamten Erntemenge gepflückt. Der kleine Rest fuhr man am 14. 16. 20 und 21. Oktober in den Keller.

Es sei eine tolle und grosse Ernte, wurde uns vermeldet.

Wir waren die allerersten Degustatoren die am frühen Morgen diesen absolut genialen Yquem auf Cheval Blanc verkosten durften. Das Personal hatte vergessen die Spuckbehälter hinzustellen. Also blieb mir nur die Wahl den Wein zu schlucken anstatt zu spucken. Was nicht besonders weh tat!

2015 d'Yquem: Mitteldunkles Gelb, somit recht intensiv, leuchtender Rand. Ein Cocktail von Mirabellen und Aprikosen, vermischt mit einer besonders vielschichtigen, feinpfeffrigen Botrytis zeigt sich im reichen Nasenbild. Im Gaumen ist er einerseits sehr frisch, aber auch opulent und unglaublich cremig. Dieser

Nektar ist so geschmeidig, dass man kaum glauben kann, dass es sich hier um eine Fassprobe handelt. Das Finale ist gebündelt und endlos lang. Der Restzuckergehalt beträgt 140 Gramm. Natürlich ist jeder Yquem ein Unikat. Wenn man Vergleiche anstellen müsste, so käme mit ein Blend der Jahrgänge 1990, 2001 und 2009 in den Sinn. 2025 – 2080.

20

René Gabriel - Bordeaux Total - 14/04/2016



I also tasted the 2015 Château d'Yquem Sauternes here, as the estates share an owner, LVMH chairman Bernard Arnault. It's plump up front right now, with apricot, peach and kumquat flavors bursting forth, but it steadily knits together with jasmine, orange blossom and acacia hints adding range and complexity through the finish, which slowly pulls together. Overall it's still rather unformed, but the beguilingly creamy texture, along with the length, is stunning. When the cut finally asserts itself, this may well be a worthy rival for the classic 2001 and 2011 versions.

James Molesworth - Wine Spectator - 14/04/2016

Failling into the Petrus category of predictability, admittedly there is a subconscious desire to select an alternative Sauternes or Barsac. Yet there was such electricity running through this astonishing Yquem that at the end of the day, you have no choice.

98

Michael Fridjhon-Winewizard - avril 2016

This is an incredible young Yquem that is so vinous like a great vintage of Montrachet but then on the palate it turns to Yquem with spice, dried fruit and mushroom as well as sweet fruit. Last for minutes. Acidity is all there giving it a dynamic vibrance that jolts your senses. Special wine. It has a little more than than 140 grams of residual sugar, less than the legendary of 2001. But is very close in greatness. Let' s wait and see.

99-100

James Suckling – 01/04/2016

A generous, unctuous Yquem with complex layers of dried mangos, apricots and honey. Fuller bodied than many other Sauternes in this vintage with good concentration, depth and mid palate density. There is 144 grams of residual sugar in this vintage, but one can barely feel it, the acidity is quite fresh and lively. A beautifully balanced Sauternes.

97

Jeannie Cho Lee – 24/05/2016

100

Jacques Perrin – 13/05/2016

Disons-le d'entrée. Ceux qui n'aiment pas les textes longs, semblables à une déclaration d'amour avec, de surcroit, de nombreuses métaphores, peuvent simplement lire la note ! Robe jaune doré. Bouquet intense et complexe avec des notes de fruits confits, abricots et zestes de mandarine. Au fil des minutes la complexité est complétée par des effluves de cacao, vanille, feuilles de tabac, mirabelles, mangues, fleurs de tilleul et de la passion... enfin, le fruit de la passion, ce qui est tout à fait de circonstance. En bouche, le vin est d'une intensité extraordinaire, d'une puissance époustouflante. Le palais est ample, gras, racé et minéral. L'adéquation entre la douceur et l'acidité très pointue est parfaite. Un Yquem divin, du pipi d'ange d'une noblesse effarante. Bien évidemment, la finale est d'une folle puissance, quasiment surdimensionnelle et simplement interminable. Je peux même prouver ceci : j'ai dégusté Yquem 2015 à l'Opéra de Bordeaux. Je suis ensuite rentré au Château La Lagune, où je séjournais. Le trajet a duré 45 minutes et lorsque je suis arrivé à destination, la finale persistait encore... et même en me réveillant Yquem était encore



Château d'Yquem

présent, j'ai néanmoins du, à mon grand regret, me brosser les dents ! Un vin qui va certainement entrer dans le temple des immortels et qui saura enchanter les palais des petits-enfants de nos petits-enfants. La magie d'Yquem pourra néanmoins également être appréciée par nous. Pour ce qui est de la longévité de ce vin, j'ai longuement hésité entre 2150 et 2151. L'avenir nous dira si j'avais raison, mais je doute de pouvoir vérifier moi-même ! 2030-2150

100

Yves Beck – 5/03/2016

This has 144 g/l residual sugar, 6.0 g/l acidity (measured in tartaric acid, hence the higher figure - this roughly equates to 4.0 g/l measured in sulphuric) and 13.9% alcohol. I could sense the aromas here with my nose a full metre from the glass, a very pure, precise, fresh style of fruit, concentrated but not overly waxy or intense. It certainly has the fresh, fruit-led character of the vintage, showing mango, apricot and orange. The palate shows the same delicious purity, with beautiful white peach character, a reserved intensity, with an energetic central charge, a light pithy grip, and bright, defining acidity. There is a light touch of beeswax to the concentration, with fine substance. Fresh, pure, very stylish, but with real phenolic grip, well judged, so it feels harmonious and integrated. Wonderfully elegant. It does not have the intensity of some other recent vintages, and perhaps not the great weight of botrytis, but this is still a top wine, with a long and plush but also energetic and lingering finish

18-19

Chris Kissack – 3/05/2016

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18-19

Chris Kissack – 3/05/2016

Stunning in every sense of the word, the wine has an incredible level of sweetness; concentration of flavor, acidity and sweet honeyed, perfectly ripe and overripe tropical fruits. It is almost too much of a good thing. Note, I said almost! Yet, everything is in an amazing sense of balance and harmony. The finish must stay with you for at least 60 seconds or longer. Made from blending 80% Sauvignon Blanc and 20% Semillon, the wine reached 13.9% alcohol with a pH of 3.65 pH. The wine is incredibly sweet with 144 grams per

liter of sugar, but this is all kept in check due to the 6.2 grams per liter of total acidities. The harvest took place from September 3, to October 21. They took 4 passes through the vineyards this year.

99-100

Jeff Leve – 5/02/2016



Château d'Yquem

Stunning and utterly captivating, the 2015 d'Yquem is shaping up to be one of the truly epic wines of the vintage. All the elements are impeccably balanced, starting with the most captivating, alluring bouquet imaginable. The 2015 floats on the palate with grace and total finesse. What I like most about the 2015 is its airy, nuanced personality. Sweet floral notes, lemon confit, chamomile and acacia are some of the nuances that linger in this hauntingly beautiful d'Yquem. The 2015 was fermented in 100% new oak and residual sugar is 145 grams per liter, but none of that really matters. Readers who can find the 2015 should not hesitate, as it is truly magnificent!

96-98

Antonio Galloni – 24/04/2016

19,5

Matthew Jukes – 20/04/2016

98

Tim Atkin – 18/04/2016

Barrel Sample. This wine is ethereal. It certainly offers attractive honey and bitter orange flavors but also a fresh character that gives the wine lift and crispness. It is, of course, going to age magnificently, although it is so delicious and refreshing now.

96-98

Wine Enthusiast – 8/04/2016

Perfection mystérieuse même comparée avec les très nombreuses réussites du millésime mais perfection quand même, dans l'équilibre général, malgré une richesse en liqueur peu commune et surtout dans la pureté et le raffinement aromatique. Je n'ai (M.B) jamais dégusté en Sauternais un vin naissant plus net, et au fruité plus transcendant. Il servira longtemps de référence pour comprendre ce que veut dire pourriture noble. Les géniteurs de ce cru, Francis Mayeur et Sandrine Garbay, remercient les nuits fraîches de septembre et le savoir de Denis Dubourdieu. Et l'apport notable de sauvignon ramassé riche et botrytisé (20 %) a magnifiquement fonctionné.

19,5-20

Bettane et Desseauve – 29/04/2016