



2016 Vintage

WEATHER CONDITIONS

The winter of 2016 was very mild and wet.

Spring rainfall was close to the seasonal average, except for late May and early June, when the weather was unsettled.

Average temperatures were also normal, although fluctuations between hot and cold were much greater than usual.

GROWING SEASON

Later than usual bud break and a very damp period in early June delayed flowering.

However, even though flowering was somewhat disturbed, perfect floral initiation in 2015 contributed to a large potential crop.

The highly unusual drought conditions in summer might have led to excessive water stress were it not for the fact that most of Yquem's vineyard plots have a deep clay subsoil that stores large enough reserves of winter rainwater to meet the vines' needs.

In fact, much of the delay in the growing season up to flowering was compensated by beautiful weather in August.

THE HARVEST

The first significant period of precipitation (43 mm) since the 20th of June took place on the 14th, 15th, and 16th of September. This was ideal for triggering *botrytis*.

After two weeks of sunny weather that concentrated the grapes, a first pass took place in the vineyard on the 27th and 28th of September. The wines from these grapes proved to be rich and vivacious.

Another heavy shower (38 mm) on a single day, the 30th of September was ideal for spreading noble rot. The return of sunny weather dried the grapes and the first round of picking ended on the 4th of October.

We began a second round starting on the 7th of that month because the Sauvignon Blanc grapes showed good sugar levels.

Seeing as the weather forecast for mid-October was very pessimistic at this point, we hastened to pick all the sufficiently concentrated berries. The other 80% were at the *plein pourri* stage (the one just before complete botrytisation). The weather turned became dry and cool, so we waited until the 18th to start picking again.

This patience was rewarded with a generous third pass of very high quality grapes lasting until the 22nd of October accounting for almost half of the total crop.



The 20 mm of rain that fell on the weekend of the 24th of October quickly dried the grapes thanks to the arrival of a cold high pressure system.

We ended the harvest on the 28th and 31st of October, followed by the 2nd, 3rd, and 4th of November, during a beautiful fourth pass bringing in a quarter of the crop.

OVERVIEW

A hot and totally atypical summer featured drought conditions that exceeded any ever recorded at the château, but which did not have a negative effect on the vines thanks to water reserves in the estate's clay terroirs.

Extremely cool autumn weather was conducive to the slow, but thorough botrytisation of the grapes. Encompassing 4 passes, the 2016 harvest was very long and about 75% of the crop was picked in the last two weeks.

Alcohol content: 14.20%Vol. - Residual sugars: 135 g/L - Total acidity: 4.8 g/L H2T – pH: 3.90

SPECIALISTS ASSESSMENT

Le 2016, encore dans l'empreinte du raisin frais, s'étire en bouche malgré une belle suavité à l'attaque et une jolie finale sur une note d'écorce d'agrumes.

Magistral

19

Le Guide des meilleurs vins de France, édition 2018, Janvier 2018

19/20

Le Guide de Bettane+ Desseauve 2018, Septembre 2017

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. The final yield is 20 hl/ha, the highest in recent years, with 40 % going into the grand vin compared to 50% last year. 75% Sémillon and 25% Sauvignon Blanc. The 2015 will be released in September 2017. Drink 2025-2050

97

Decanter, le 01/06/2017

104 ha en production
75% Sémillon 25% Sauvignon
4 tris successifs
13/09-4/10
7-12/10 (20% du volume)
18-22/10(50% du volume)
28/10-4/11
135g sucre/l



Château d'Yquem

Toucher net, soyeux, note d'abricot, réglisse, fruits jaunes mûrs, zeste de citron, orange, petite note vanillée, belle texture, vin frais, droit, précis, sans aucune massivité, très « digeste » avec une excellente buvabilité.

19

Vin, Wino, Wine, Marie Joanna Roginska, le 31/05/2017

Cremiges, konzentriertes, fein mineralisches, komplexes Bouquet, Mirabellen, fein Aprikosen, Honig, Alka Seltzer, gekochte Birnen. Dichter, gut opulenter, vielschichtiger Gaumen mit cremiger Struktur, kräftige Frucht, opulente Süsse, dichte vielfältige Aromatik, sehr gut eingebundene Säure, sehr langer,kräftiger Abgang.

19

2025-2060

Schweizerische Weinzeitung, André Kunz, le 29/05/2017

Fruits blancs et fleurs de printemps au nez. De la tension, un toucher de bouche cristallin, pur, net, précis pour une belle liqueur complexe et racée. Un très beau Yquem dans la rectitude.

17-19

Anthocyanes, le 16/05/2017

Le nez est fin, nuancé, très hespéridé, sur les agrumes, avec des notes florales et fruitées très pures. D'un superbe Equilibre de bouche, il offre une silhouette fuselée, très pure, avec un côté aérien dans la texture. Finale très civilisée, sans une once de lourdeur, mais avec, par rapport à l'an dernier où il avait atteint des sommets, une complexité plus limitée. C'est très bon, avec même un caractère immédiat, évident, d'une pureté totalement irrésistible.

95-97

Vinifera, Jacques Perrin, le 12/05/2017

Francis Mayeur, directeur technique : printemps avec de la pluie au-dessus de la moyenne. On perd un peu de raisin au moment de la flore, mais il y avait une telle sortie que ça n'a pas eu d'influence sur le volume. J'ai trouvé une correspondance : le millésime 1898. Septembre chaud avec plus de pluie que la normale et octobre frais et sec. Les deux pluies de septembre avec des températures au dessus de la normale ont permis une très large contamination du botrytis (pourriture noble). Mi et fin octobre, on a eu du gel, des températures très fraîches, cela provoque un long séjour du botrytis sur le raisin. On a alors une baisse d'acidité, il va falloir adopter une stratégie très sévère de tri au moment de l'assemblage pour éliminer les cuves les plus molles, on a éliminé 60%...Pour un résultat superbe.

Fruits blancs,épices douces, frais, floral, 135 grammes,compensés par une belle acidité,pleine, frais, vif,nerveux, belle fraîcheur,confit très fin.Très pur, long, fin, pêche blanche, long.

O= 2020 G=30

19

Le Point, Jacques Dupont, le 09/05/2017

La propriété a construit son assemblage surtout à partir des tries du milieu de vendanges, si étonnantes par leur côté aérien, un niveau et à une fois de plus réussi à allier puissance, pureté et buvabilité à un niveau unique dans le sauternais. Il y aura un peu plus de puissance dans le 2015. Les 25% de sauvignon contribuent à la fraîcheur des arômes.

98

Bettane et Desseauve, le 03/05/2017



Château d'Yquem

The wine this year has an alcohol of 14,2 %, a residual sugar of 135g/l, a total acidity of 4,8 g/:l, a pH of 3,9. This has a beautiful nose, a classic interpretation of the vintage in a similar vein to Rieussec and Suduiraut, showing great purity of fruit, with mango, yellow peach, vanilla flower and acacia, charming but with a touch of beeswax depth and a light, limestone-dust freshness. It has concentration but this is presented in an effortless, pure, defined manner. There is an harmonious and textured character, very unassuming in style, seemingly modestly composed but fresh, pure, textural, and lifted. It feels so broad, yet so elegant and persistent, with a fine- grained weight and

a vibrant energy. A beautiful composed wine, an Yquem in a very elegant, polished frame, not in the same league as the very greatest examples from this estate, such as 2001 or 1990, but a super wine all the same.

18-19

Wine Doctor, Chris Kissack, le 02/05/2017

Fruits blancs et fleurs. Très subtil. De la tension, une belle pureté avec des notes de fruits blancs en finale. Une belle liqueur, pas le plus complexe mais assurément un des plus racés.

19

Terre de vins, le 01/05/2017

Fruits blancs et fleurs. Très subtil. De la tension, une belle pureté avec des notes de fruits blancs en finale. Une belle liqueur, pas le plus complexe mais assurément un des plus racés.

17-19

Gault et Millau, le 30/04/2017

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, log and intense, yet remarkably light on its feet. This will age much longer than I will.

97

The Wine cellar insider, Jeff Leve le 29/04/2017

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 of 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 of 135 g per liter, a pH of 3.80. A classic blend of 75% 25% Sauvignon blanc it has comparatively nuanced bouquet compared to Yquem 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 labyrinth 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.

95-97

Neal Martin, le 28/04/2017



Château d'Yquem

75 % Sémillon 25 % Sauvignon Blanc/14, 2% alcohol/135g/l residual sugar

With a nose twice as intense as any of the other wines in this region this year, this is a magnificent and bombastic Yquem. The fruit is lush and honeyed and while all of the lemon and honey notes line up in perfect harmony it is the monstrous acidity and sheer size of this wine which make it so arresting.

I have not seen such a rich wine balanced by such severe acidity before. Extraordinary. While this is going to clearly live forever I wonder if it will not start to drink this side of 2040! The botrytis came on very slowly and this gave rise to the lemon and white flower notes to fast botrytis which results in tropical fruit. The cool nights fixed the acidity and this never fall away. Amazing

19,5+++

Matthew Jukes, le 25/04/2017

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.

94-97

Antonio Galloni, le 25/04/2017

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. The 2015 will be released this September.

97

Decanter, le 25/04/2017

Jaune doré profond. Bouquet complexe, épicé, marqué par des notes d'agrumes, de truffes blanches et de fleurs de tilleul et de muguet. A l'aération je relève des notes de fèves de cacao, de citron, de mirabelles ainsi qu'une touche de minéralité. Attaque ample et vive. Corps racé, doté d'une superbe puissance aromatique avec une belle réflexion des caractéristiques olfactives auxquelles viennent s'ajouter des épices. Un vin pour l'éternité qui se révélera au cours des nombreuses décennies à venir.

97-100

Beckustator, Yves Beck, le 24/04/2017

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!

18,5+

Jancis Robinson, le 24/04/2017



Château d'Yquem

Encore dans l'empreinte du raisin frais, avec juste 135g de sucre résiduel, entre force et douceur, il s'étire en bouche malgré une belle suavité à l'attaque et un joli final sur une note d'écorce d'agrume. Magistral.

19-20

La RVF, Roberto Petronio, le 24/04/2017

A pure, focused, lively Yquem that is showing very well at this young stage. Layers of light, elegant flavors range from candied orange peel, dried apricots and mangos. Pure, focused, with a wonderful freshness and precision in this vintage. A wine that is balanced and enjoyable even young.

96

Jeannie Cho Lee, le 18/04/2017

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. 2022-2032

96

Tim Atkin, le 18/04/2017

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.

95-97

Wine Enthusiast, le 04/04/2017

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

98-99

James Suckling, le 31/03/2017

Couleur jaune doré. Nez intense, fin fruité et botrytisé. Superbe entrée en bouche ample et caressante. Le vin se met à fondre, fascinant par la classe de sa texture. Saveurs complexes de fruits blancs confits, d'épices. Longue finale suave, sans molesse, avec des notes de confiture de marron. Un délice! Un très bel équilibre pour le millésime. Assemblage: 75% sémillon, 25% sauvignon. Sucre résiduel: 135 g par litre. Degré d'alcool: 14°2 - pH : 3,9

18

Jean Marc Quarin, le 31/03/2017