



2017 Vintage

WEATHER CONDITIONS

The early part of winter was cold and very dry. Warmer temperatures and rain returned in February and the weather in March led to a quick start to vegetative growth.

The most significant event of spring 2017 occurred in late April when frost struck to a degree that had not been seen since 1991. Miraculously, the temperature did not go below the freezing point at Château d'Yquem. Only a few vines on the fringes suffered, with little effect on the crop.

In early May, a period of fine warm weather set in, with periodic showers.

The summer of 2017 was the 4th hottest since 1897. The growing season was a good month ahead of average, an advance that reached a peak on about the 20th of June.

GROWING SEASON

Early bud break meant the vine growth had a head start that was barely affected by the week of frost in late April. Thanks to the ensuing ideal weather conditions, the growing season started up again unabated, with periodic (and desirable) spring showers. Beginning in May, it was necessary to adapt work in the vineyard to keep pace with the frenetic vine growth.

The first flowers appeared on the 15th of June and *véraison* (colour change) began on the 6th of July.

The effects of this highly unusual weather were apparent by early August. The Sémillon grapes already had 12.6° potential alcohol, while Sauvignon Blanc had 13.6-14° and a total acidity of 8.5 grams per litre ...

THE HARVEST

A new record was set at Yquem! Picking of grapes to produce 2017 Y began earlier than ever before, on the 16th of August.

Both grape varieties were uniformly ripe in late August and in perfect condition. The need for rain became essential at this point for the development of botrytis. Fortuitously, 65 mm of precipitation fell from the 1st to the 16th of September and maximum temperatures dropped to 21°C.

This wet period was a wonderful opportunity for Yquem because noble rot spread evenly. However, it also represented a danger – if the rain continued, it would practically ruin the entire crop.



Fortunately, the rain stopped and a new long anticyclonic phase set in. This was ideal for drying the grapes and inducing concentration at a pace so quick as to be almost violent.

The teams of pickers took part in a race against the clock in order to keep sugar levels down to a reasonable level. How paradoxical!

The strategy was to pick at just the right amount of concentration, giving priority to the best plots, even if this called for "sacrificing" grapes in certain other plots...

Fully-botrytised, extremely high-quality fruit with manageable sugar levels brought in during this 11-day sprint, lasting from the 26th of September to the 9th of October, accounted for the lion's share of the crop.

The harvest ended on the 11th, 12th, and 13th of October in plots that had been "voluntarily overlooked". The grapes from these plots were extraordinarily rich, with easily more than 25° potential alcohol.

OVERVIEW

2017 was a year with total botrytis and tremendous concentration that called for very specific sorting techniques to stay within the parameters defined by Yquem.

To summarise, 2017 is a very great success, worthy of the finest vintages ending in "7".

Alcohol content: 14.00%Vol. - Residual sugars: 148 g/L - Total acidity: 5.6 g/L H2T – pH: 3.80
Sémillon 75% - Sauvignon 25%

SPECIALISTS ASSESSMENTS

19,5

Guide des vins Bettane+ Desseauve 2019, le 01/08/2018

Ce sera un grand vin avec une dominante moins marquée par le sauvignon. Il est suave, généreux, avec de jolis arômes de zestes d'agrumes. Il a une finale intense avec, déjà, une longueur surprenante.

Les Echos, Sylvain Ouchikh, le 15 /06/2018

18

Jacques Dupont, le 24/05/2018

96

Jacques Perrin, le 23/05/2018



98-99

Yves Beck, le 09/05/2018

Château d'Yquem 2017: Here at Yquem the 2017 vintage boasts an impressive residual sugar of 148 g/l, an alcohol of 13.9% and a total acidity of 3.9 g/l. The blend this here is 85% Semillon and 15% Sauvignon Blanc, a little more Semillon and less Sauvignon than the norm. The aromatics are very pure, fresh and vibrant, with scents of mango, pineapple, yellow peach and lychee. In short it has the usually defined and yet evocative nose, precise, expressive, rich, with wonderful freshness and purity. This comes across on the palate too, which starts with a frame of stone, with wonderful breadth and texture, controlled and refined, but fresh, with a mélange of pure, harmonious and ripe polished fruits. It gently fades, showing a precise textural definition wrapped around a central core of grip and acidity. This is clearly a great Sauternes in the making, and while it might not be at the level of the greatest vintages, it is deliciously defined and elegant, with rich textural and botrytis potential beneath.

96-98/100

Chris Kissack, The wine doctor, le 06/05/2018

The 2017 Yquem which was not affected by frost, was picked in two tries from 26 to 29 September and 5 to 10 October. The sugar and a 3.8 pH, alcohol coming at 13.9°. The early September rain prompted homogenous *pourriture noble* and this was followed by a warm period that meant that concentration came rapidly. They focused on the best parts of the property, discarding 30% of the parcels. It has a very harmonious bouquet with white peaches, orange sorbet, white flowers and a touch of crushed stone. It has an « airy » nose that gathers pace with aeration. The palate is very fresh in the mouth with slightly less weight and concentration than the 2015 tasted alongside. There are subtle spicy veins interwoven through the final third with hints of freshly shaved ginger that add another dimension towards the finish. This might not be up there top tier of Yquem's over the last century, however it is clearly a very well-crafted and complex Sauternes that will last many years.

95-97

Neal Martin, Vinous, le 03/05/2018

19,5

Weinwisser, le 02/05/2018

19+



Matthew Jukes, le 27/04/2018

97-99

The Wine Advocate, le 27/04/2018

18-19

La Revue du Vin de France, le 27/04/2018

97-98 +

Anthocyanes, le 26/04/2018

96

Decanter, le 26/04/2018

18,5

Jancis Robinson.com, le 23/04/18

The wine, which has shifted to a fresher, purer style over the past decade, is remarkably knit and expressive already, with a stunning acacia and heather honey start giving way to a rich, creamy palate of starfruit, lemon curd, yellow apple and quince flavors. It has a gorgeous feel, lush, but with an inner freshness.

17,5

Wine Spectator, James Molesworth, le 11/04/2018

17,5

Jean-Marc Quarin, le 10/04/18

“Such clarity. Extreme but wonderful style”

98-99

Jamessuckling.com, le 05/04/2018