



Y... A unique interpretation of the Yquem terroir

Made from the same vines as Château d'Yquem, Y stands out thanks to its different harvesting and production methods.

Produced for the first time in 1959, Y continues to write its own story, year after year. It proudly claims its Sauternes identity by blending two of the appellation's emblematic grape varieties: Sémillon and Sauvignon Blanc.

2022 Y

2022 will go down in history as being the warmest and driest year on record at Yquem since 1896. After a mild spring, the vintage was marked by spells of intense heat from May to October. Temperatures were 4°C above average, while 25 new daytime records were observed throughout the period.

The growing season unfolded at an unprecedented pace, with the Y harvest occurring only 136 days after bud break, making it the shortest season ever recorded at the estate. The first round of picking began on August 9 - the earliest on record.

These exceptional weather conditions led to the creation of an unusual blend that enhances Sémillon. Emblematic in the Sauternes appellation, this grape variety reveals all the elegance and complexity of our terroir. Combined with the freshness of Sauvignon Blanc, which forms the backbone of Y, Sémillon provides wonderful balance and a lovely bitterness.

Tasting notes by the technical team July 2024

From the outset, the 2022 vintage is marked by a powdered almond nose rich in floral notes of wild roses and hawthorn blossom. Intense aromas of pear and white peach then come to the fore, scattered with herbal and citrus notes evoking the freshness of citrus leaves. Its sunny character is encapsulated by notes of freshly cut golden ears of wheat.

The wine starts out elegant and lively. Full-bodied and concentrated, it coats the palate, revealing fine bitter notes reminiscent of grapefruit zeste, mingled with delicate hints of mandarin orange.

Its salty signature then emerges, extending into a long, delicate finish for Y 2022.

Oenological data

Harvest dates	August 9 to 24
Blend	60% Sauvignon Blanc 40% Sémillon
Alcohol content	14% abv
pH	3,28
Total acidity	5,92g/L H ₂ T
Residual sugar	6,5g/L

