



2013 Vintage

WEATHER CONDITIONS

The 2013 growing season will be especially remembered for the extremely strong contrast between spring and summer.

Everything was different about these two seasons:

- On the one hand, May and June were abnormally cool and wet, with spread-out flowering, a sign of future complexity in the Sauternes region.
- On the other hand, July and August 2013 experienced nearly record-breaking hot, dry weather. These very favourable conditions and a truly sunny summer gave us great hopes for the coming vintage.

THE HARVEST

The drop in temperature during the first two weeks in September maintained the grapes' considerable aromatic freshness, and precipitation (50 mm) caused the onset of noble rot on perfectly ripe fruit.

Summer weather then returned to Sauternes, barely upset by a few drops of rain. These ideal conditions brought about a quick concentration of sugar, and the first and second passes were able to take place on the 25th of September and the 2nd of October, respectively.

Picking came to a halt when 40 mm of rain fell between the 3rd and the 5th of October, but this gave a boost to the spread of *Botrytis cinerea* on the unpicked grapes.

A new five-day window of dry weather appeared, allowing us to finish the second pass on 11/10, and even to start a third one on early-ripening plots. A new hot, dry period began on 12/10 and lasted until the 23rd. We were able to finish the third pass from the 21st to the 24th and pick any remaining grapes in a 4th and final pass.

CONCLUSION

After the magnificent summer of 2013, the good luck continued throughout the harvest, offering noble rot the best possible conditions for achieving the crop's full potential.

In the end, if a good vintage is a question of chance, then 2013 is unquestionably a very good year, and the wine has the concentrated botrytis characteristics and rich, candied fruit flavours typical of Yquem.

Alcoholic degree: 13.1° - Residual sugar: 140 g/L - Total acidity: 4.0 g/LH2SO4



SPECIALISTS ASSESSMENT

Excellent intensity and density for this vintage with a ripe pineapple and mango flavours. High residual sugar at 140 grams per litre, balanced by fresh, crisp acidity. 2021-2030

95

Jeannie Cho Lee, Decanter, June 2014

The highlight of my latest tasting was Sauternes. These sweet wines are fabulous in 2013, and I may like them better than 2011, 2007 or 2005. They might be close to the legendary 2001 vintage in quality and style. They have a purity of botrytised fruit that is amazing. The Chateau d'Yquem 2013 is fantastic. It is THE wine of the vintage.

James Suckling Jamessuckling.com "My 50 Top 2013"– April 04th, 2014

A majority of the 2013 Château d'Yquem was picked between September 25 and October 2, augmented by a second *trie* on October 11 after rains had provoked botrytis and then a third *trie* from October 21 and 24, before a final pass through the vineyard at the end of the month. Winemaker Sandrine Garbay told me that all the lots were equated to around 70.000 and 80.000 bottles. During assemblage of different lots, the blend ended up 30% Sauvignon Blanc, a little higher than usual, and 70% Semillon, while the residual sugar comes in at 140gm/L, which is a little higher than average. The reason is that the fermentation stopped naturally at this level, therefore the alcohol is a tad lower than average at 13.1 degrees. Firstly, you notice the colour, which is a touch deeper than recent vintages at this stage. The bouquet is quite honeyed and rich for Yquem at this early juncture, with subtle scents of peach skin, white flowers, and a puff of chalk and frangipane. The palate is viscous on the entry, all about the texture at first, coating the mouth with luscious botrytized fruit. There are touches of Seville orange marmalade, fresh apricot, a hint of spice and passion fruit. This is imbued with impressive depth and weight, perhaps an Yquem that is determined to make an impression after last year's absence. It might not possess the finesse of a top flight Yquem, but it has immense power and persistency.

95-97

Neal Martin, Wine Advocate, 30 Avril 2014

Très belle année en blanc sec et surtout liquoreux. Ces derniers ont bénéficié de l'effet "botrytis", l'ennemi des rouges et le meilleur ami des sauternes et compagne. C'est de ce côté que l'acheteur avisé fera les meilleures affaires.

18

Jacques DUPONT le Point.fr, 22 avril 2014

The year belongs to the Sauternes!

97,5

Andreas Larsson, Primeurs.TV, 16 avril 2014



Château d'Yquem

Couleur jaune-vert. Nez très fin, fruité, subtil, mûr, complexe. Belle entrée en bouche se développant noble avec beaucoup de goût et une qualité de toucher haut de gamme. Fondant, botrytisé, parfumé, ce vin s'achève long et profond. C'est délicieux et incrachable. Un succès. Degré alcool: 13,1° – Sucres résiduels : 140 gr/l – AT : 4,0 – pH : 3,70 2016 – 2045

17

Jean-Marc QUARIN 15 avril 2014

Splendide pureté presque cristalline de saveur et élégance supérieure de texture, parfait équilibre alcool liqueur, grande suite en bouche, formellement avec sigalas le plus parfait (du moins en échantillon) des sauternes du millésime. S'il prend bien son bois, dans deux ans il approchera d'une note parfaite.

96

Bettane et Dessauve 14 avril 2014

La robe est pâle. Lenez est ouvert, superbe, très ananas. Un Yquem souple et charmant, de la rondeur, pas la puissance d'un 2001 ou 2009, la longueur est moyenne. Il a été élaboré avec 30 % de sauvignon, ce qui lui donne de la fraîcheur (trop pour certains) et le rend proche du 2004 (35 % de sauvignon).

Bernard Burtschy, le Figaro 10 avril 2014

Yquem is the Wine of the Vintage! Superb quality

James Suckling Tweet March 31st, 2014

Lush already, this is loaded with mango, creamed peach and papaya flavors, as well as creamed melon and yellow apple fruit. The finish shows almond and meringue notes, with a bright floral chamomile threat. This has a youthful kick on the finish that should settle in. The purity is undeniable, the length extraordinary. Another classic in the making. Tasted non blind.

95-98

James Molesworth March 2014