



## 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 4<sup>th</sup> hottest since 1897. The growing season was a good month ahead of average, an advance that reached a peak on about the 20<sup>th</sup> 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 15<sup>th</sup> of June and *véraison* (colour change) began on the 6<sup>th</sup> 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 ...

### **HARVEST**

A new record was set at Yquem! Picking of grapes to produce 2017 Y began earlier than ever before, on the 16<sup>th</sup> 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. Fortunately, 65 mm of precipitation fell from the 1<sup>st</sup> to the 16<sup>th</sup> 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 26<sup>th</sup> of September to the 9<sup>th</sup> of October, accounted for the lion's share of the crop.



The harvest ended on the 11<sup>th</sup>, 12<sup>th</sup>, and 13<sup>th</sup> 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

75% Semillon + 25% Sauvignon Blanc. In mid-October, the last three picking rounds brought in botrytized grapes with a potential alcohol of 25 degrees! Botrytis simply worked at full throttle giving the grapes huge concentration. Incredibly intense nose of pear, peach and melon, very potent on the palate, strong and concentrated, stunning acidity and richness. Enormous wine!

**99**

**[www.greatbordeauxwines.com](http://www.greatbordeauxwines.com), Izak Litwar, 04/11/2021**

Tout aussi doux et riche que d'autres mais doté en plus d'une subtilité raffinée le rendant hors pair en termes de complexité, ce Sauternes nous a simplement époustouflés par son équilibre superbe, « aussi aérien que sensuel », et nous l'avons accueilli par une pluie de notes à 18. Il y a eu un grand air de soulagement et de satisfaction quand nous avons découvert que nous venions de confirmer sa place exceptionnelle dans la hiérarchie du Sauternes.

**17,71**

**Bill Blatch, Christie's Bordeaux, 14/09/2021**

Nez frais abricot, mirabelle, gingembre, ce vin demande à être carafé, il s'ouvre lentement, pâte d'amande, marmelade d'orange, équilibré, assez puissant, finale sur les agrumes confits. 400-450 €

**18/18,5**

**Le Point, Jacques Dupont, 30/03/2021**

Clearly one of the great vintages of d'Yquem of all time, this stunner is off the hook from the initial sniff. Roasted apricots, overripe pineapple, vanilla, mango, marzipan and creme caramel all topped with honey keeps you focused on the wine. If that isn't enough when the wine crosses your palate, the weight, volume, intensity and richness discovered in the layers of honey-slathered tropical fruits, vanilla and apricot. What makes everything work is the razors edge of acidity that gives the wine the necessary lift. Like all great wines, you can enjoy this young, but if you have the patience, or young children to gift this to, this will be markedly better in 20 or more years.

**99**

**The Wine Cellar Insider, Jeff Leve, 03/03/2021**

This is a great Yquem, delivering thrilling purity and intensity. The nose offers intense aromas of fresh and dried apricot and peach pastry, as well as freshly baked creme brûlée, candied and fresh orange and kumquat. Some marmalade, too. Smooth, glossy texture with flavors of grilled orange, dried apricot and an exceptionally long finish with a powerful, driving push to the end. A flicker of toasty-oak influence arrives late, but this wine has completely consumed the oak. The 2017 Yquem is a very powerful wine from a very rich and exceptional vintage. The acidity has a big hand in balancing the richness. Pithy finish. The phenolics deliver some great depth. Rain at



*Château d'Yquem*

the beginning of September prompted an extensive infection of noble rot. The harvest lasted from September 26 to October 13. Great quality and one of the best since the legendary 2001. Drink or hold.

99

**JamesSuckling.com, James Suckling, 16/11/2020**

Couleur brillante, jaune pâle. Nez très aromatique, fin, fruité, subtil et noble. Fond de poire. Caressant à l'attaque, puis très finement soyeux en milieu de bouche, lumineux, le vin s'élève entre le milieu et la finale où il s'achève long, complexe et noble, avec un goût éclatant. C'est incrachable. Le confit est là dans une version extrêmement distinguée. Très grande longueur qui impressionne. 2021-2050

96

**Quarin.com, Jean Marc Quarin, 16/10/2020**

Very flattering and unctuous in feel, with coconut, creamed papaya, toasted hazelnut and warmed peach and tangerine cream flavors gliding along in unison, all framed by warm brioche and piecrust notes on the finish. Remarkably rich, yet poised and pure. Semillon and Sauvignon Blanc. Best from 2025 through 2045. 4,166 cases made.

96

**Wine Spectator, James Molesworth, 31/03/2020**

Quelle densité, quelle puissance et que de facettes dans le bouquet d'Yquem. Il y a beaucoup de fraîcheur et de pluralité avec des notes de cacahouètes, d'oranges amères et de grapefruit. Je remarque également des notes de popcorn et de caramel. A l'aération, et après environ 15 minutes, le nez révèle des notes florales avec de la camomille suivie d'effluves de pêches et de rhubarbe. Attaque suave, crémeuse, racée et d'une exceptionnelle précision. Au palais, le vin est dense, racé, crémeux, suave et vif ! Que d'équilibre et d'intensité. Tout est dans la mesure sans manquer d'être enchantant, emportant et convaincant. Ici la notion de charme contenu par du tempérament prend toute sa signification de par une exceptionnelle aptitude à pondérer l'extravagance en se positionnant avec sérénité, avec noblesse et assurance. Une sorte de prince qui sait pertinemment qu'il sera roi et qui est déjà apte à appeler au respect, au silence, car une telle merveille appelle à se poser, à se taire et à laisser la magie d'Yquem agir. C'est un grand Yquem, certainement intemporel, qui se réserve le droit, bien évidemment, de ne pas encore révéler tous ses secrets. Il a bien raison ; à une époque où l'on obtient immédiatement une multitude d'informations, il rappelle sagement que le temps est immuable et que savoir attendre est peut-être le début de la sagesse ! On pourra quand-même le goûter en livrable, car un grand vin est toujours grand, dès le début. Et pour longtemps. 2027-2097

100

**Beckustator, Yves Beck, 15/11/2019**

19,5

**Guide des vins Bettane + Desseauve 2019, 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.

18

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

96

**Le Point, Jacques Dupont, 24/05/2018**

98-99

**1000plateaux, Jacques Perrin, 23/05/2018**

**Beckustator, Yves Beck, 09/05/2018**



## Château d'Yquem

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**

**The Wine Doctor, Chris Kissack, 5/05/2018**

A wine of almost shocking, raw power, the 2017 d' Yquem possesses tremendous depth and intensity. I expect the 2017 is going to need many years to be at its best, but is also likely to remain exuberant and a bit unruly. I don't see the quiet sophistication of the 2015, or the energy of the 2013 nor the total sense of harmony of the 2001. Perhaps time in barrel and then bottle will help the elements come together fully. Pierre Lurton told me the final phase of ripening occurred very quickly. Most of the fruit in the 2017 was picked between September 15 and 30, while the wines from the October picks were deemed to be too concentrated. Tasting what was presented as a barrel sample, I can only imagine how intense the discarded lots must have been! Residual sugar is 145 grams per liter.

**94-97**

**Vinous Media, Antonio Galloni, 01/05/2018**

**19,5**

**Weinwisser, 02/05/2018**

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**

**Vinous Media, Neal Martin, 01/05/2018**

Only 3ha of the total of 105ha were frosted, and this was a dry wine part of the vineyard, so d'Yquem got off very lightly indeed. It was warm in general here and the vines grew intensively in July and August. In September it rained for two weeks which was perfect for instigating the onset of botrytis. Then a window appeared with warmer, windy weather from the 26th September until 14th October. In the end there were only 2 tries (picks) in the vineyard and the botrytis kept rising quickly throughout this period. They started with the best terroirs to be sure to have the balance of acidity and sugar. With grapes with 28-30 degrees alcohol potential out in the vineyard it was a super ripe vintage. Having said this, these grapes were not used for the Grand Vin. It is odd to have such a big delay between the ripeness of the grapes and the onset of botrytis. They have done some graphs and analysis of 2017 and it apparently resembles 1947! There is less Sauvignon used this year because the grapes appeared tired in the gap between aromatic ripeness and botrytis coming in. In common with other wines the nose is very exotic and creamy. The palate is extremely buoyant with huge sweetness and generosity and the acidity is fighting the fruit from the outset. The freshness comes from the bitterness and zestiness in the flavor as opposed to the acidity



Château d'Yquem

which brings balance. Very luxurious, juicy and opulent, only 45% of the total crop (80000 bottles) made the Grand Vin. The fruit and the length are so exuberant and intense and the finish is insanely long. I rather like this wine!

19+

**matthewjukes.com, Matthew Jukes, 27/04/2018**

18-19

**La RVF, 27/04/2018**

97-99

**The Wine Advocate, Lisa Perrotti-Brown, 27/04/2018**

97-98 +

**Anthocyanes, Yohan Castaing, 26/04/2018**

To overcome the gap between the dry white harvest (16-25 August, even earlier than in 2003) and the noble rot harvest (20 September to 14 October), the team began by picking their best plots on the cooler clay terroirs to ensure maximum freshness. They have expertly managed to retain a beautiful focus, showing pared back but fleshy white peach and pear notes, saffron, white pepper, subtle gunsmoke and slate, followed by a fantastic kick of ginger through the mid palate and beyond. There was no frost impact here, but they were still very strict in the blending, using just 45% of their 17hl/ha crop. This wine has a fairly high 148g/l of residual sugar, with TA6 and 3.8pH (compared to 3.65pH in 2015). They expect to carry out long oak ageing to add structure and to balance the sugars. Expect 80,000 bottles of Yquem.

96

**Decanter, Jane Anson, 26/04/2018**

18,5

**Jancis Robinson.com, Jancis Robinson, 23/04/2018**

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, 11/04/2018**

17,5

**Quarin.com, Jean-Marc Quarin, 10/04/2018**

Jaune doré. Bouquet intense, complexe marqué par des notes d'agrumes et de mangue. A l'aération, le vin gagne en expression filigrane avec des écorces de mandarine, d'ananas et de truffes blanches. Agréable touche minérale, beaucoup de fraîcheur au nez. Mise en bouche crémeuse, compact. Belle intensité aromatique au palais avec un très beau ratio entre l'amertume et la douceur. La structure acide assure parfaitement les arrières et soutient admirablement l'intensité fruitée sur la fin de bouche. Finale fruitée et intense, persistante. Un Yquem qui ira, comme à son habitude, loin dans le temps. Beaucoup de pression et d'intensité, de précision, grandeur.

98-99

**Beckustator, Yves Beck, 09/04/2018**

The tannins and phenolic tension are very impressive to this. Dried-lemon undertones and burning botrytis. Full-to medium-bodied, linear and racy. Beautiful fruit and intensity. Such clarity. Extreme but wonderful style.

98-99

**JamesSuckling.com, James Suckling, 05/04/2018**



*Château d'Yquem*