

2021 Vintage

A vibrant, delicate wine with crystalline freshness.

Spring 2021 put winegrowers to the test by confronting them with all the risks inherent in winegrowing: frost, hail and mildew. Thankfully, Yquem's unique geographical location helped to preserve its great terroirs.

From June to September, the grapes benefited from cool weather and moderate drought periods, bestowing the wines with superb acidity.

Then the *Botrytis cinerea* miracle came into play!

Two rainy spells in mid-September and early October were conducive to the spread of noble rot throughout the vineyards, while a magnificent three-week window of fine weather marked by cool, dry and sunny conditions slowly concentrated the grapes.

This optimum weather allowed the harvest to unfold in complete serenity, in three successive passes, between 30 September and 30 October.

The full aromatic profile of *Botrytis cinerea* was thus revealed in what can be described as an incredibly pure vintage.



“A fine vintage, presenting a perfect harmony between freshness and delicacy”



Oenological data

- Grape varieties: 65% Sémillon, 35% Sauvignon Blanc
- Alcohol by volume: 13.9% Vol
- Total acidity: 5.7 g/L H₂T
- Residual sugar: 148 g/L
- pH: 3.79

Tasting notes by the technical team

2021 Château d'Yquem displays almond notes on the nose, mingled with refreshing hints of cedar, pineapple, pear, Agen plum and mandarin orange. Aromas of candied orange and lemon gradually come to the fore, underpinned by intense floral notes of gardenia and broom flowers.

2021 Château d'Yquem is very lively on the palate. It starts out fresh then becomes rich and concentrated mid-palate, making for a perfectly well-balanced wine with incredible finesse. Its powerful structure is prolonged by a touch of candied bitterness, leading into a long, suave finish.

November 2023

