

Scores

Château d'Yquem 2023

James Suckling :

December 11, 2025

Perfect aromas carry through to every milliliter of this wine, showing intense orange peel, honey, butterscotch, saffron, smoke and peat, with hints of coffee and dried apples. Full-bodied but weightless and silky, with an excellent balance of fruit, sweetness and spices. Some peanut brittle, dried oranges and lemons at the end. I can't get over how wonderful this is now, but it can age forever. 154 g/L residual sugar. Drink or hold.

SCORE 100

Jane Anson :

February 10, 2026

Power, freshness, depth, after the extremes of 2021 and 2022, this walks the line between the two, exceptional, mandarin, quince, mirabelle plums, white truffle, fresh fruit and confit fruit, a vibration of slate and steel, opulent but slices closed on the finish. The botrytis came early and quickly in 2023. Francis Mayeur in final vintage as consultant, after many years as inhouse winemaking team, Lorenzo Pasquini director. 154g/l residual sugar, 3.85ph, harvest September 14 to October 11.

SCORE 100

Adrian Van Velsen : Vinum

February 19, 2026

Sauternes AOC 1er Grand Cru Classé Château d'Yquem 2023

Leuchtendes Goldgelb; was für ein Duft, feine Nase nach Dörraprikosen, kandierten Zitronen, Williamsbirnen, Mandeln, Zedernholz, dazu Orangenblüten, Salbei, Rosmarin, top komplex; am Gaumen cremig, kraftvoll, dabei nicht überladen, viel Schmelz, dabei ungemein frisch und mit grandioser Säure ausgestattet schwebt dieser Wein förmlich über die Zunge, hallt im Abgang fast endlos nach. Ein delikater d'Yquem, der für eine kleine Ewigkeit gebaut ist und sich nach 2021, welcher von Eleganz geprägt ist und 2022, bei welchem Konzentration und Kraft im Zentrum stehen, wie eine harmonische Symbiose aus beiden Vorgängerjahrgängen präsentiert.

Wurde verkostet in [World of Bordeaux: Arrivage 2023](#)

SCORE 100

Alexandre MA

February 23, 2026

Château d'Yquem 2023 may well be seen as the ultimate expression of modern botrytised wine: it carries the concentration of 2022 while preserving the clarity of 2021. Its vast energy seems wrapped in the flowing ribbons of Dunhuang flying apsaras, ascending slowly in a rhythm that is both ethereal and expansive, to the point that, as I tasted, I almost felt my feet lifting from the ground. The golden wine, touched with a subtle bronze glow, melts instantly on the palate, light and fluid in texture; even with residual sugar reaching 154 g/L, there is not the slightest sense of heaviness. Aromas open with kumquat and green pomelo, remarkably pure in line, unfolding like slanted sunlight filtering through clouds, strand by strand. Notes of green mango, pineapple, and papaya then emerge in sequence, unforced and unshowy, calmly establishing a tone of ripeness and poise. Spices of curry powder and sliced ginger rise through the mid-palate, echo seamlessly with a gentle almond bitterness on the finish, continuously expanding the sense of space throughout the tasting. It is a moment of such beauty that it lingers long after, and somewhere between tasting and writing, I found myself having drained the glass without even noticing.

SCORE 99

Yohan Castaing : The Wine Advocate

March 05, 2026

With 153 grams per liter of residual sugar—placing it among the 10 most concentrated vintages in the château's history—the 2023 d'Yquem ranks among the finest wines bottled here under Lorenzo Pasquini's direction. It unfurls from the glass with a complex, vibrant and remarkably pure bouquet of pineapple, guava, mango, confit citrus, beeswax and spices. Full-bodied, dense and concentrated, it combines formidable depth with perfectly judged control, built around a fleshy core of fruit, framed by lively acidity and a crystalline texture and culminating in an endless, refined and ethereal finish. Yquem's natural power is here masterfully harnessed by the vintage's freshness and tension, revealing an aesthetic of precision and vibrancy encountered only in the estate's greatest years—made all the more remarkable by the fact that the château now achieves even higher levels of concentration than a decade ago, without any perceptible increase in sweetness on the palate.

SCORE 100

Jean-Marc Quarin

March 08, 2026

Logo sur le bouchon : A dans un cercle (Amorim)

Couleur jaune doré. Grand nez complexe et profond. Nuances de fruits blancs mûrs, d'amande fraîches, d'épices. Ensemble ultra raffiné à l'agitation. Cristallin en entrée de bouche, très aromatique au milieu, avec une grâce inénarrable, très aérien, le vin fond lentement sur le palais vers une longue finale noble et très parfumée. Du très grand vin blanc, même si liquoreux, car délicieux et d'une insatiable sapidité. Assemblage : 70 % sémillon, 30 % sauvignon blanc. Degré d'alcool : 14° - pH : 3,85. Sucres résiduels : 153 gr/l.

SCORE 99

Yves Beck

March 09, 2026

La pureté du bouquet couplée à une profonde subtilité ouvre d'emblée la porte à l'excellence, à l'harmonie, aux détails. Moultes nuances se pressent au portillon, sans qu'aucune d'entre elles ne veuille prendre le dessus. La cohérence n'empêche pas la complexité. Tout est complémentaire.

Dense et crémeux en attaque, le vin se positionne avec profondeur et délicatesse. Il est caressant, soyeux, vif et reflète bien les caractéristiques olfactives idéalement plébiscitées par de fins amers. Ces derniers consolident la fraîcheur et une tension bienvenue qui encadrent le côté généreux, crémeux et charnu.

La salinité présente dynamise l'ensemble du palais, surtout en fin de bouche où elle s'associe à de fins amers, ce qui a pour effet d'étirer la finale. Que de longueur, de souplesse, de vigueur et de vivacité avec cette extraordinaire aptitude à créer le lien entre tous les éléments présents. Un vin accompli, entraînant, brillant à la finale interminable.

SCORE 100

Neal Martin : Vinous

March 09, 2026

The 2023 Yquem, a blend of 70% Sémillon and 30% Sauvignon Blanc, contains 154 grams per litre of residual sugar—less than the 2022. As usual, the 2023 was matured in 100% new oak, mainly French, with a small percentage from Austria. The nose is so seductive that it should come with a warning sticker. Pure and mellow, it offers beguiling scents of wild honey, quince jelly, almond shavings and that signature hint of saffron destined to accentuate with age. It displays wonderful definition, though it does not have the “aromatic drama” of the previous vintage. The palate has exquisite balance and poise that belies the depth of this

Yquem, though it is less exuberant, less ostentatious than the 2022. It is really the umami sensation that defines the 2023, how it caresses, almost soothes the grateful taste buds, vanilla and flecks of white chocolate lingering on the aftertaste. This will probably drink a little sooner than the 2022. If the 2023 does have a fault, it's that it is so flattering in its flush of youth that it will be difficult to resist. Sublime.

SCORE 99