



2023 Château d'Yquem

Apotheosis. 2023 is a dream vintage, a magnificent, perfectly-balanced reward for all the hard work of the teams at Yquem. Because blessings only happen when the conditions are just right.

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The Greek word *apothéosis* describes “*an event or undertaking which finishes in brilliant or extraordinary fashion.*” The 2023 growing season witnessed weather conditions so propitious for Château d'Yquem that everybody knew, as soon as the grapes were harvested, that we were in the presence of a truly great vintage. But without the experience of the two previous years, and the intelligence and adaptability of our teams, things might have turned out differently.

The 2023 vintage is a valuable lesson: we humans are not the focal point around which everything spins; it is our duty to walk hand-in-hand with nature. Coping with a tropical spring, an extremely hot summer and the high-pressure systems of late September, our teams produced a masterclass in planning and agile decision-making. The result is a wine as crisp as it is concentrated, as powerful as it is delicate. 2023 delivered everything a winemaker could hope for, crafting a vintage with all the attributes that Yquem lovers dream of.

This was the vintage we had been waiting for, rounding off a spellbinding trilogy: 2021 with its crystalline beauty, 2022 with its sun-kissed vigour, and 2023 with its divine balance. Each vintage casts new light on the others, like panels in a triptych by a Renaissance master.

Tasting notes by the technical team

Three years in a row, the noble rot achieved remarkable levels of purity and complexity, blessing us with an exceptional trilogy of vintages, of which Château d'Yquem 2023 represents the apogee. It seems to combine the crystalline freshness of the 2021 with the sun-powered dynamism of the 2022. The bouquet is at once pure and concentrated, bursting with notes of roasted rhubarb, lilac blossom and citrus fruit, peppered with a dash of cedar and beeswax. The 2023 vintage is velvety smooth and expansive on the palate, with an almond-laced texture which further elevates its sense of liveliness and power. The full-bodied structure is woven through with notes of apricot, dark plum and mandarin orange marmalade, building up to a long, indulgent finish. 2023 Château d'Yquem epitomises the miraculous power of noble rot, producing a wine of rare intensity which will gradually reveal its full grandeur over the coming years and decades.

Harvest dates 14 September to
 11 October

pH 3.85

Blend 70% Sémillon
 30% Sauvignon Blanc

Total acidity 5.63 g/L H₂T

Alcohol content 14% Vol

Residual sugar 153 g/L


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