



# The Imperial Wine Company

FINE WINE MERCHANTS

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## 'Y' de Yquem

A very rare opportunity to purchase one of the world's great white wines.

'Y' (pronounced "ee-grek" in French) is the rare dry white wine of Yquem. It is made from the same outstanding terroir and the same vines as Château d'Yquem. Although work in the vineyard is every bit as meticulous, the grapes are picked and the wine made in a different way. They harvest certain plots of Sauvignon Blanc at the beginning of the vintage, making sure to pick perfectly ripe bunches. These are completed by the addition of Sémillon grapes picked just at that fleeting stage when the grapes have reached maximum ripeness, botrytis has not appeared, but the skins have turned a pinkish colour. This is the precise moment when this grape variety's tannins are soft enough for the aromatic potential of the best plots of clay soil to come through.

We can offer three spectacular vintages of this amazing wine. It ages gracefully with increasing intensity and depth of flavour. Vintage remarks from the Chateau.

**2011 'Y' de Yquem - £125/btl** - After a very dry, mild winter, the growing season took off with a flying start because spring temperatures were unseasonably warm. Fortunately, summer weather toned down the exuberance of spring and temperatures were just above average, without excessive water stress. This preserved the freshness and acidity essential for great white wines despite the tremendous precociousness of the growing season.

*Fresh, lively and focused white with wonderful intensity of gooseberry and citrus flavors with hint of jasmine. This is a pure, precise and linear Ygrec that will age beautifully.* **Jeannie Cho Lee MW – 91/100**

**2012 'Y' de Yquem - £125/btl** - The unusually erratic weather conditions obviously had an influence on the vines, and flowering was long and drawn out due to the rain. The dry, warm weather in August nevertheless evened out ripening. We picked the more early-maturing Sauvignon Blanc at the height of their aromatic potential, when the thermometer stood at 30 °C. We started picking superb Sémillon grapes from Yquem's best clay slope plots a few days later. The humidity in the soil had enabled the grapes to reach optimum ripeness without botrytisation, which is essential for this wine. Y was the one and only wine produced by Château d'Yquem in 2012

*Nose is more like a sweet wine than a dry white with honeysuckle, sweet apricot and nectarine. Mouth-filling with an unctuous texture supported by lively acidity. It has about 8 g of residual sugar, the norm for Ygrec, with 60% Sauvignon Blanc and 40% Semillon. Intense, powerful and very long. Enjoy now and for 10 years.* **Jeannie Cho Lee MW – 94/100**

**2013 'Y' de Yquem - £125/btl** - will be remembered for the extremely strong contrast between spring and summer. The very sunny summer weather raised great hopes for the vintage. The window during which 'Y' could be picked was very small, especially for Sauvignon Blanc. In fact, in a single day - the 23rd of September - we picked all the Sauvignon Blanc grapes, which displayed perfect aromatic maturity, as well as Sémillon grapes on gravelly plots that were not yet botrytised. It was high time to do so since botrytis had started to develop at lightning-quick speed, and the picking of grapes used to make Yquem began just two days later.

*This stunning white offers a rich display of mango and papaya flavors, gilded with peach, lemon curd and tangerine notes, all allied to a gorgeously creamy mouthfeel. Shows an extra honeyed edge, with white ginger and heather details stretching out. Despite the overall opulence, a hint of citrus oil underscores the finish for cut and vibrancy. Drink now through 2025* **Wine Spectator - 96/100**

**[Very special flight offer – buy one bottle of each vintage for £350](#)**