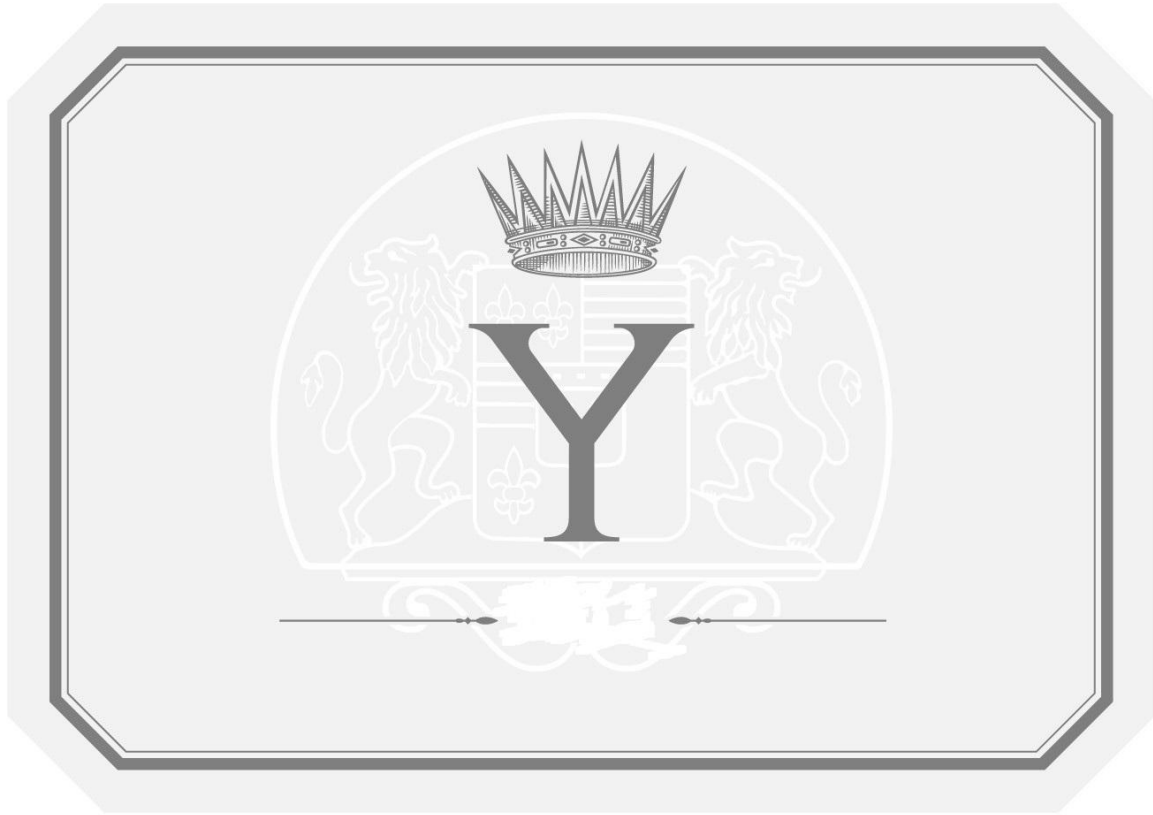




D'YQUEM



Count Alexandre de Lur Saluces carried on his family's tradition as manager of Chateau d'Yquem for more than thirty-five years, guided by the single philosophy of maintaining an uncompromised approach to pursuing the highest quality wine production, vintage after vintage.

"Y" comes from an exceptional *terroir*, with similar grape varieties as the prestigious Grand Cru Classe Sauternes, yet this dry-styled wine is uniquely shaped by picking the Sauvignon Blanc and at the beginning of harvest, before botrytis sets in the vineyard, while the Semillon is allowed to develop further on the vine, becoming fully ripe and concentrated.

With a production of less than one-thousand cases per year, "Y" is fermented and aged on the less in one-third new oak barrels for ten months. The resulting wine is expressive of white fruits and flowers; honeysuckle and pineapple; lemon and chamomile, with a lively attack and a fleshy character in the mouth, supported by fresh acidity and beautifully balanced.



2005

\$240 per bottle

Drinking beautifully right now, with a mix of apple, fig, petrol, and citrus peel on the nose. Very elegant, with a lovely core of fruit and acidity. Really starting to blossom.

2009

\$250 per bottle

Pure and expressive aromas of lemon, lanolin, fresh coconut, paraffin and a touch of orange peel. Full-bodied and very intensely flavored, with a solid core of fruit and great complexity on the very long finish. This excellent vintage has decades of evolution ahead of it.

2011

\$180 per bottle

A ripe blend of pink grapefruit, fresh figs, stony soil tones and fresh cut grass. Deep and complex, with crisp acids and fine focus.

A great wine from an early harvest.



C

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