

THE GREAT WINE SEMINAR 2010

CHÂTEAU D'YQUEM

Presented by Pierre Lurton

Colors – The coloration of Yquem is a deep yellow gold in the younger vintages, moving to a rich amber-gold tint, often with an orange sheen, and then to a very dark amber after four or five decades. Individual colors vary as a function of vintage as well, not simply bottle age.

2005 – driest year on record at Yquem since 1897, behind 1906 **(*)**

Pure, beautiful, complex aroma offering honey and dried yellow fruits with a floral accent. The palate is youthful and restrained, only hinting at what the future might be. Understated finish joining sweetness and elegant acidity. A finale of subtle spice notes. This has great promise and sheer class.

2001 (150 g/l of RS) **(*)**

Powerful and profound to the nose, which is marked by blanched nuts, beeswax and “wooly” Semillon note. The attack is very, very rich, and the wine is arresting and mouth-filling, finishing with a sweet ending. Still very young and undeveloped with a long future ahead.

1999 ****

The aroma is subdued with dried yellow fruits and quince. Subtle entry in the mouth with moderate concentration and weight. Fresh, fine backbone of acidity. An elegant, lighter profile.

1997 **(*)**

Beautiful and inviting aromatics: honey, dried sultanas, peaches and apricots. Highly concentrated with a firm frame of acidity hiding the sweetness. Fabulously elegant and still very young.

1996 (120 g/l of RS) *****

Concentrated, penetrating aromatics imprinted with a pronounced apricot-botrytis tone. Very high class. Fat, rich attack. Caressing, textured, long. Extraordinarily multidimensional aftertaste. A real beauty!

Tasting Notes of Roger C. Bohmrich, MW

1995 (127 g/l of RS) **+**

To the nose, assertive fruitcake and dried fruit indicating an early phase of development. Opulent, fat, and rich, yet gains in subtlety through a lengthening finish.

1990 ***!**

Stunning, profound, multifaceted bouquet showing dried apricot, quince, and mango - the mark of a great year. Marvelous taste exhibiting the refinement of bottle age with a maturing texture and harmony. Rich, long, then very fine elegant acidity. At very end, sweet dried yellow fruits surface. A great Yquem .

1989 (127 g/l of RS) ****

A touch of evolution at first, then a warm, roasted aspect with apricot and fig. Very sweet entry. Apparent mature notes. Delicate acidity at end.

1988 (120 g/l of RS) **+**

The aroma is concentrated, focused and quite intense, revealing dried fruits. Faintly peppery. Superbly balanced with intricate relationship of sugar/alcohol/acidity. A distinctive, precise Yquem of great class.

1986 (97 g/l of RS) ****

Pure, perfumed, nearly elusive in its expression of fine dried fruits. Dances across the palate. Very long and nuanced with elevated acidity that leaves a final signature. An elegant, stylish gem though far less opulent than some years.

1975 (100 g/l of RS) *****

Very concentrated, layered, and accented. A faint burnt orange. The freshness of this 35-year old wine is noteworthy, as is the complexity, from entry through finish. A final accent of brown butter and orange peel. Impressive.

1967 (116 g/l of RS) *** !**

Amazing depth in the bouquet with an arresting mélange of orange marmalade, resin and coffee. Layered, multidimensional. A magnificent wine that has gained in complexity with time but remains vigorous. A complete grand vin.

Tasting Notes of Roger C. Bohmrich, MW

1962 from magnum ****

Rich aromatic tone offering a subtle expression of macerated orange rind. Rich, candied taste even at this point in its life. Very lasting finish where the subtlety of maturity is more evident.

1959 *****

Despite its age, the nose is intense, deep and notably rich. Vigorous, very rich attack. Very fat with incredible presence for a 50-year old wine. Intriguing coffee note at very end. A majestic wine that has arrived at its drinking plateau, but no hurry to drink.