

2020 Vintage

Ethereal and delicate in character,
a subtle balance between freshness and sunny aromas

Weather

A warm and rainy spring triggered vegetative growth as of 10 May, almost 15 days earlier than usual. A wet yet cool month of June then ensued, followed by a hot, dry summer, which was fortunately mitigated by spring water reserves.

September sunshine led to a generous first round of picking, particularly for the Sauvignon Blanc grapes, providing all their aromas and the fine acidity invaluable to each blend.

Late September rainfall was conducive to the even spread of *Botrytis cinerea* yet we had to wait until the weekend of 18 October, with a spell of five days of sunshine and strong south-easterly winds, to achieve a spectacular concentration of fully botrytised grapes.

In these perilous conditions, the expertise and experience of the teams was decisive in capturing the essence of these two passes, which constituted the very heart of the vintage and bestowed it with an ethereal, delicate character.

The harvest

16 days of harvesting in 5 successive passes, from 14 September to 29 October, interrupted by heavy rainfall.



“A vintage of great *finesse*, with a crystalline and luminous character”

Oenological data

- Grape varieties: 75% Sémillon, 25% Sauvignon Blanc
- Bottling date: 24 and 25 August 2022
- Alcohol by volume: 14% Vol
- Total acidity: 5.59 g/L H₂T
- Residual sugar: 135 g/L
- pH: 3.79

Château d'Yquem, the one and only *Premier Cru Supérieur* in the 1855 classification

Tasting notes by the technical team

2020 Château d'Yquem shows a seductive nose with floral notes such as lime blossom and wild roses, mingled with fruity aromas of prickly pear, Mirabelle plum and fresh apricot.

Freshness and sunny aromas, reminiscent of orange marmalade and mandarin, are perfectly balanced on the palate. The long, delicious finish is tinged with an elegant, zesty bitterness.

November 2022

