



2022 Château d'Yquem

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2022 – a crazy year, a crazy vintage, which is literally *extra ordinary*, opening up a new interpretation of the meaning of time at Yquem.

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### 2022 Château d'Yquem

“In bottles of Yquem are imprisoned the burning summers of long ago”. Never has a vintage been such a wonderful reflection of the poetic vision of François Mauriac. Because 2022 was one such year: with unprecedented heat and a prolonged spell of drought, a succession of extreme phenomena caused a great deal of worry among the winegrowing teams. But more than anything, it produced a powerful, sunny and exuberant Château d'Yquem.

Unforgiving for both man and nature, summer 2022 led to the rapid, promising ripening of the grapes. The outline of a foretold masterpiece was written every day in the vineyards... provided that the rain would finally fall, hailing a miracle! Winegrowers had to wait until the morning of 15 October for *Botrytis cinerea* to spread rapidly and generously. A further spell of mild weather and a steady southeasterly wind then heralded a magnificent harvest.

The legend of 2022 Château d'Yquem was written in a fever that transformed into passion; it was an anguish that became triumph. It carries the promise of a wine with exceptional ageing potential, as always with vintages marked by sunshine.

### Tasting notes by the technical team

The result of a sunny, extraordinary vintage, 2022 Château d'Yquem boasts a solid and powerful structure. The very first aromas immediately reveal intense botrytised notes – the hallmark of high-quality noble rot. These notes are suggestive of candied lemon and pear, as well as orange marmalade. Delicate floral aromas of lime blossom and frangipane mingle with this fruitiness, enhanced by the sweetness of blooming lily of the valley. The almond and gourmand nose foreshadows wonderful richness on the palate. Starting out lively with candied fruit flavours, 2022 Château d'Yquem is resolutely reminiscent of apricot jam. Rich and concentrated, it coats the palate, revealing notes of beeswax, caramel and quince paste. Its powdery texture is prolonged by a touch of salinity and lovely bitter notes on the finish, which enhance the candied bitter orange characteristic of Yquem wines. *December 2024*

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Harvest dates      20 September to  
26 October

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pH                      3.90

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Blend                      80% Sémillon  
20% Sauvignon Blanc

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Total acidity              5.39 g/L H<sub>2</sub>T

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Alcohol content              13,5% abv

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Residual sugar              160 g/L

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