



Y 2023 by Lydia Roberts

Y represents the Other, that wonderful alterity born from the same soil and driven by the same high standards yet using different harvest and production methods to those of Château d'Yquem. Since 1959, Y has been a rare, indigenous beauty which carves its own path in the landscape of fine white wines, boasting superb depth and freshness.

Y 2023, the expression of fullness.

The quest for perfection is the most amazing force driving humanity. It draws on our experiences, our efforts, and sometimes a certain luck, and is fulfilled when it leads us to believe that we influence our own destiny. Y 2023 is the culmination of the relentless work undertaken by the team, whose experience, resilience and creativity in the face of the changing climate have transformed practices to embrace paradoxes and make the most of nature's whims.

Against all odds, the team at Château d'Yquem capitalised on the appalling spring conditions to reverse the estate's fate and create its own way. Unwavering efforts to preserve the vineyards in near-tropical conditions were rewarded when summer came around. Periods of intense heat were followed by short spells of rainfall. The grapes were wonderfully fresh and ripe. All the conditions the vines could wish for came together at the right time. This dream combination triggered the harvest, which was not only one of the most generous but also one of the earliest in the history of Y.

This Y 2023, a marvel of balance, is therefore not an expression of providence but that of a chosen destiny, which gives the wine – as it does to life – an exquisite taste of fullness.

Tasting notes by the technical team,
July 2025

Y 2023 is reminiscent of the beginning of Y, when Sauvignon Blanc and Sémillon were blended in equal proportions to create a subtle alliance. Right from the start, an array of leafy notes follow on from one another, evoking lemon tree, sage and verbena. Yellow fruit aromas then come to the fore, with the sweetness of crunchy pear balanced out by the delicate scent of freshly picked white peach. As the minutes go by, aeration reveals fine floral notes of wild rose bush and peony. Y starts out lively on the palate, enhanced by notes of citron and yellow kiwi, mingled with rich, dense nuances of white melon during the first few days of summer. Lovely bitter flavours of white grapefruit unfold in the deliciously chalky finish, underpinned by wonderful depth and elegance.

Harvest dates	August 12 to September 19	pH	3.18
Blend	50% Sauvignon Blanc 50% Sémillon	Total acidity	6.56 g/L H ₂ T
Alcohol content	13,5% abv	Residual sugar	6.0g/L

