

Chateau d'Yquem Wine Tasting



Date : Wednesday, 29th May 2013
 Time : 6:00 to 8:00 pm
 Venue : 12/F Hong Kong Wine Vault (Wong Chuk Hang)
 No. of Attendees : 100
 Wines Tasted : 1970/1986/1995/2007/2010 Chateau d'Yquem
 2000/2011 Ygrec (dry white of d'Yquem)

It was our great pleasure to have Mr. Pierre Lurton, the CEO of Chateau d'Yquem, to present the king of sweet wines at the Hong Kong Wine Vault. It was a memorable experience to have been able to taste one vintage from each decade, dating all the way back to 1970. Along the d'Yquem, we have also tasted the 2000 and 2011 Ygrec, the dry white of d'Yquem that is produced in tiny quantities.

Mr. Lurton gave us a quick introduction of the winemaking processes, and you really can appreciate the hard work that his team has put in to create this legendary wine. As the effect of botrytis varies from berry to berry within the same bunch, they need to select and pick the berries one by one by hand over several weeks. Sadly, he also announced that d'Yquem 2012 will not be produced, as the quality of grapes was not up to their high standards.



We began the tasting with the 2011 vintage of Ygrec, a blend of 70% sauvignon blanc and 30% semillon, followed by the rare 2000 vintage, which has developed a sweet botrytis nose, but surprisingly dry on the palate! We then move on to the 2010 and 2007 vintages of d'Yquem. It was exciting to drink them even at this young age; the wines were fresh, pure and not overly sweet, thanks to the high acidity; the 1995 vintage is approaching the beginning of its drinking window, there is intensity of apricot and tropical fruits coated with honey, a real bargain vintage to be enjoyed now. Lastly, we tasted the lovely 1986 and 1970 vintages. The 1986 will have much longer life than the 1995 thanks to the acidity, arguably my favourite vintage among the group. The dark amber coloured 1970 has a lot of structure and concentration, with scents of caramel and crème brulee. Pleasure only comes to those who wait (for decades)!



We are honoured to have famous wine critic Mr. Jean-Marc Quarin joining us for a drink!

We have also hosted a small dinner following the tasting, where we had the once in a lifetime experience to taste d'Yquem from 1967, 1955 & 1942, all coming straight from the Chateau's cellar. These beautiful wines were paired with fine French cuisine by Culinart, a truly amazing food & wine pairing experience.

Once again, we would like to thank Mr. Pierre Lurton for hosting this grand tasting event and offering us such wonderful wines direct from the cellars of Chateau d'Yquem. Thank you very much!