



Château d'Yquem

— 2018 —



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WEATHER CONDITIONS

The 2018 growing season unfolded under near-tropical conditions with much higher rainfall than usual and temperatures 2.7°C above average!

This resulted in vigorous vine growth and the intense threat of diseases. Above all, 2018 was "a year of the winegrowers", whose hard work and home-grown expertise maintained the vines in impeccable condition.

On the 15th of July, a violent hailstorm struck the south-facing plateau stretching in front of the chateau, causing localised yet considerable damage to the grapes.

It took until the 15th of August for the weather to radically change, signalling a return to fine and very dry conditions which lasted throughout September.



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THE HARVEST

Under sunny skies and with rainfall 80% below average from mid-August until late September, the grapes reached even, optimum ripeness, with up to 16% potential alcohol in the golden-ripe berries. In contrast, *Botrytis cinerea* remained very discreet and the pickers had to wait patiently for five long weeks.

Finally, between the 5th and 13th of October, welcome rainfall led to the spread of noble rot.

After such a long wait, picking resumed, grape by grape, from the 17th of October onwards.

The fully botrytised grapes reached peak concentration between the 22nd and the 27th of October, constituting the lion's share of the 2018 vintage.

The rain then returned from the 30th of October to the 4th of November, and the harvesting window suddenly closed.

Thanks to the patience and availability of our faithful pickers over those 17 days, we managed to overcome the vagaries of this capricious vintage.



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OVERVIEW

Despite the unpredictable weather, the vintage was a tremendous success! In 2018, winegrowers played an essential role, meticulously caring for the vines right until the harvest, before noble rot waved its magic wand in late October, rewarding all their efforts.



Alcohol content: 13.50%Vol.

Residual sugar: 145 g/L

Total acidity: 5.5 g/L H2T

pH: 3.95

Sémillon: 85%

Sauvignon Blanc: 15%

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TASTING NOTES

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Château d'Yquem
33210 Sauternes - France
www.yquem.fr

Please consume in moderation: alcohol abuse is bad for your health.