



Y 2024, spreading joy. Is there any emotion stronger than a story that seemed to be faltering and which, against all odds, finds its light again? The story of Y 2024 is one that Sauternes knows well: a story of water, capricious yet life-giving.

Y 2024

Winter was saturated with rain, leaving the soils heavy with moisture. The spring, cool and unsettled, placed the vines under a constant threat of mildew. Viticulture of the utmost precision for each plot was necessary to get through the season without faltering.

Then came the summer, without extremes, slowly bringing the grapes to maturity. And when the brief weather window opened in August, the team seized the moment: the harvest was carried out just before the rains returned, sealing a vintage that had seemed uncertain but which ultimately presented itself as a gift. Y 2024 is imbued with the kind of liberating joy one feels in moments of relief, after great fear.

From this cool and complex year emerges a Y of luminous classicism: a vintage of controlled tension, where aromas reveal themselves with a vibrant elegance. 2024 thus sees the birth of a subtle Y, a wine of finesse rather than power, of clarity rather than spectacle. But its most certain power is to make us smile in the moment.

Y 2024 has the power to pass along the joyfulness of its birth to those who drink it.

Tasting notes by the technical team
Y 2024 was born under unique conditions, shaped by marked oceanic influences and only a semblance of summer. In this context, Sauvignon Blanc, a variety long associated with the Bordeaux summers of old, expressed itself with subtlety and complexity, asserting its place in the blend and lending the wine a certain classicism. The human perseverance and the strength of Yquem's terroir made it possible to master these conditions, giving rise to a wine of fine and delicate expression. The nose reveals a herbaceous freshness, evoking chervil and bay laurel, followed by lemon leaf, yellow grapefruit flesh and light blackcurrant leaf. Delicate floral notes of lilac and lily complete the ensemble. On the palate, the freshness is direct and vibrant, carried by notes of orange and clementine zest, leading to a long, saline and perfectly balanced finish.

Harvest dates	August 20 to September 21	pH	3.16
Blend	70% Sauvignon Blanc 30% Sémillon	Total acidity	6.38 g/L H ₂ T
Alcohol content	13,5% abv	Residual sugar	6.5g/L

