



VINTAGE 2001

SUMMARY

The grapes had unusually high sugar levels and almost overpoweringly concentrated aromas. In 2001, botrytis was in full control and we could almost say we "suffered the dictates" of a great vintage.

Alcohol : 13,60% Vol
Residual Sugars : 150g/L
Total Acidity : 4,55g/LH₂SO₄
Total SO₂: 349 mg/L
Dry Extract : 203 g/L

WEATHER CONDITIONS

2001 began in much the same way as the previous year ended, with heavy downpours. By April, winter rainfall had reached record levels (a year's equivalent in six months). Luckily, nature settled down in May and precipitation was practically normal until late August. The vines flourished thanks to reasonably hot weather during the growing season coupled with slightly high minimum temperatures. This accounts for the relatively early ripening of the 2001 crop.

The first half of September was very dry and sunny, but unusually cool. The grapes continued ripening slowly and retained good acidity, without having to contend with the challenging situation encountered during several late-summer heat waves over the past decade.

HARVEST

Thanks to early ripening, combined with a little rain in early September, it was possible to start picking grapes with very high sugar levels on half the estate on the 18th and 19th of September. Another 30 mm rain at that stage led to the explosive development of *Botrytis cinerea*, and the first wave of picking was completed on September 27th and 28th.

Everything was dry again by October 1st and picking started in earnest seeing as the grapes had reached 20% potential alcohol. After a slightly worrying 17 mm rainfall on October 3rd, the weather forecast was ideal, with dry, windy anticyclone conditions for the next twelve days. All the grapes were affected by botrytis and just needed time to reach optimum concentration.

On October 10th, a frantic rush started and the grapes were picked as soon as each plot was ready, before sugar levels became excessively high. All the necessary equipment and large numbers of pickers were called in to ensure that the grapes were harvested in peak condition. A week of wet weather around October 20th interrupted picking.

The end of the fourth, and beginning of the fifth waves of picking took place after October 23rd. Although sugar levels were very high, these batches were not used in the final blend.

TASTING NOTES

Beautiful brilliant golden colour. Concentrated bouquet of ripe fruit (mirabelle plum, apricot, and mango) and dried fruit (fig, raisin, and quince), followed by hints of white fruit (pear and vine peach) and spicy nuances (saffron, curry, toasty aromas, fresh mint, and eucalyptus). This vintage's bouquet has a rare subtlety that can only increase with age.

The wine starts off sumptuously on the palate, with uncommon volume and body. It is tremendously suave and well-structured, providing an intense tasting pleasure for which the keywords are balance, opulence, and refinement. Rarely have we encountered such an impression of perfection in the history of Château d'Yquem. The aftertaste goes on into infinity, echoing the multiple sensations experienced up until then. After experiencing this unique pleasure, one has only one idea in mind - to re-enter the extraordinary world of 2001 Yquem.