



## 2023 d'Yquem

Rating	Release Price	Drink Date
100	NA	2026 - 2076
Reviewed by	Issue Date	Source
Yohan Castaing	Feb 25, 2026	

With 153 grams per liter of residual sugar—placing it among the 10 most concentrated vintages in the château’s history—the 2023 d'Yquem ranks among the finest wines bottled here under Lorenzo Pasquini’s direction. It unfurls from the glass with a complex, vibrant and remarkably pure bouquet of pineapple, guava, mango, confit citrus, beeswax and spices. Full-bodied, dense and concentrated, it combines formidable depth with perfectly judged control, built around a fleshy core of fruit, framed by lively acidity and a crystalline texture and culminating in an endless, refined and ethereal finish. Yquem’s natural power is here masterfully harnessed by the vintage’s freshness and tension, revealing an aesthetic of precision and vibrancy encountered only in the estate’s greatest years—made all the more remarkable by the fact that the château now achieves even higher levels of concentration than a decade ago, without any perceptible increase in sweetness on the palate.

**Producer:** d'Yquem

**From:** France, Bordeaux, Sauternes,

**Color:** White

**Type:** Sweet

**Sweetness:** Sweet

**Varieties:** Sauvignon Blanc, Semillon Gris