



CHÂTEAU D'YQUEM – LUR-SALUCES – APPELLATION SAUTERNES CONTRÔLÉE – MIS EN BOUTEILLE AU CHÂTEAU LUS-SALUCES – SAUTERNES - FRANCE 13,5% 1995

COLOUR: amber with topaz reflections

FLAVOURS: saffron, citrus marmalade, mature apricot, lemon peel, pastry cream, curry, toasted, smoked, yellow peach and yellow melon

TASTE: sweetness, softness, mineral notes and salivation in the same time and very well balanced; great structure and the final is pastry cream flavoured; the gustative aromatic persistency is about 9/10 seconds

PAIRING: Aged Blue Stilton

- The salty tendency of the cheese is counterbalancing the sweetness of the wine
- The sweet tendency of the cheese is counterbalancing the sapidity (mineral salts) of the wine
- The fatness of the cheese is countervailing the salivation of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: The perfect wine, there is no-one like Château d'Yquem; it is situated in a class apart, it is of superlative quality. As all wines elevated above the average, it can be discussed and criticized for its cost, but nobody can deny his ability to produce gustative miracles. A corrupter of the senses which submits the taste buds to a treatment based on aristocracy and noble sentiments.