



1<sup>er</sup> GRAND CRU CLASSÉ EN 1855

# CHÂTEAU GUIRAUD

SAUTERNES

TECHNICAL SHEET 2020



*Throughout its own history, Château Guiraud has shown INDEPENDENCE and charted its own path. The property's PIONEER spirit leads it to create his own conservatory of grape varieties. In 1996, the team began a deep cultural revolution by engaging itself in the study of BIODIVERSITY. In 2011, Château Guiraud became the first 1st Great Growth in 1855 to receive Organic Farming certification. Today, the principles of permaculture carried out on the estate helps the quality of our 1st Great Growth.*

**ORGANIC WINE EN PRIMEUR**



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SAUTERNES

## TECHNICAL SHEET

Vintage 2020

### VINEYARD MANAGEMENT

Château Guiraud got Organic Farming certification in early 2011 and has managed the vineyard using organic methods since 1996.

**2020 is the 10<sup>th</sup> vintage to be certified as organic.**

### TERROIR

Soil : 80% sandy gravels, 20% clay gravels  
Subsoil : deep translucent sand, pure gravels crossed by red clay and limestone marls, fossilized oyster beds and red and white clay.

### HARVEST

Starting date : 8th September  
Ending date : 24th September  
Number of pickings : 3

### VINIFICATION

Fermentation : in oak barrels 90% new 10% from a first wine – lasts 3 to 6 weeks  
Ageing : in barrels for 18 to 24 months depending on the vintage ;  
Alcohol 13.50% ; Residual Sugar 113 g/l

### PRODUCTION

In 2020 : 15000 bottles  
Yield 2020 : 8.32 hl/ha

### SERVICE

Température : 9-10 °C

AOC : Sauternes  
Vines area : 85 ha  
Vine Density : 6600 Plants / ha  
Average age of the vines : 35 years  
Blending : Sauvignon blanc (35%), Sémillon (65%)

### CAMPAIGN FOR 2020

Following on from a mild, humid autumn, the winter was dry and also mild, which meant that the awakening of the vines was rather precocious. A spell of frost in late March thus had a detrimental effect on production as several plots were affected. Summer brought with it a warm dry climate. Over the last 5 years, de-leaving and top-trimming have tended to fade out at Château Guiraud. This allows the vines to better withstand the constraints of drought conditions. Maturity was attained exactly as predicted; the Botrytis Cinerea developed on cue and rapidly produced the magical 'noble rot'. Starting on September 8<sup>th</sup>, almost 120 pickers harvested fresh, homogeneously botrytised grapes. At the end of the month, however, non-stop rain meant that it was not possible to complete the harvest. The harvest of our *Grand Cru* was therefore concentrated in September. The grapes were recently mature, which constitutes a trump card for the preservation of aromatic freshness.

### TASTING COMMENT

"The first thing you will notice upon tasting is the nice tension, great purity arising from the particularly rigorous selection of the fruit. The aromas of fresh botrytis and spices are easily identifiable. The silky texture combines with notes of fresh quince and apricot leading to a very distinguished finish. **The 2020 will be remembered for the pleasure it procures, even when enjoyed in its youth. I must confess that the Château Guiraud 2020 is very séduisant.**" Luc PLANTY (march 2021)

