

Château GUIRAUD, 1^{er} Grand Cru Classé

Magnificent 128 ha property located in the heart of Sauternes, Château Guiraud has always cultivated a taste for uniqueness: first by displaying a resolutely modern black and gold label during the first half of the 19th century, but also by committing itself in the mid-1990s to organic viticulture practices rooted in its environment and the preservation of its biodiversity. The Château Guiraud, 1st Growth classified in 1855, is made from botrytised grapes harvested by hand in successive pickings, this goldsmith's craftsmanship contributes to the purity and balance of flavours.

The first vintage marked by the arrival of Sandrine GARBAY at the head of Château GUIRAUD, this 2022 vintage perfectly illustrates the know-how and competencies of the technical team at the service of one of the most beautiful terroirs of Sauternes.



2022 VINTAGE



AOC Sauternes : 54 Ha
Vine density : 6600 vines/ha

Average age of the vines : 25 – 30 years
Blend : Sémillon (65%) and Sauvignon blanc (35%)

TERROIR

Soils : 80% sandy gravels, 20% clay gravels.

Subsoils : deep translucent sand, pure gravels crossed by red clay and limestone marls, fossilised oyster beds.

HARVEST

Dates : From September, 15th 2022 to October, 27th 2022 – 3 pickings

VINIFICATION

Fermentation : indigenous yeasts, in oak barrels, 80% new 20% from one wine

Ageing : in barrels for 18 months

PRODUCTION

50 000 bottles

Yield : 10 hl/ha

TAV = 13.65 %Vol **RS**= 134 g/L **AT**= 3.50 g/LH₂SO₄ **pH** = 4.01 **AV**= 0.88 g/LH₂SO₄

CLIMATIC CONDITIONS 2022

After a mild winter, the 2022 vegetative season started early. Fortunately, the three nights of frost at the beginning of April only slightly affected the future harvest, thanks to the anti-frost towers installed in the vineyard this year. Thereafter, the warm and dry conditions during the spring and summer allowed a perfect sanitary state of the vineyard. Thanks to its very humid clay subsoil, the Sauternes terroir ensures a slow maturation of the grapes, without any real hydric stress. In mid-September, we made the first sorting of concentrated grapes by passerillage, which will bring a lot of freshness and lightness to the blend. We had to wait for the rains at the end of September for the Botrytis cinerea to finally develop on our beautiful plots. Two complete selections were made between October 17 and 27, and it is at the price of an intense work interrupted by a single day of rest that we conclude this vintage of a very great quality, expressing all the race expected from a wine of noble rot.

NOTE BY SANDRINE GARBAY, Director

"2022 combines the fruity freshness of the first sorting carried out from mid-September and all the complexity of the two botrytised sortings at the end of October. Exotic fruits and floral notes introduce a very balanced full mouthfeel, obtained thanks to a precise and demanding blend. It is a vintage of very high quality, expressing all the fineness expected from a great noble rot wine."

