

CHÂTEAU GUIRAUD, 1er 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, and later 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.



2023 VINTAGE



AOC Sauternes: 54 ha

Vine density: 6600 pieds/ha

Average age of the vines: 25-30 years

Blend: Sémillon (65%) et Sauvignon blanc (35%)

SOIL

Soil: 80% sandy gravel, 20% clay gravel

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

HARVEST

Dates: 27 September to 13 October 2023 - 3 tries

VINIFICATION

Fermentation: 90% in new French oak barrels, 10% in barrels from one wine.

Aging: in barrels for approximately 18 months

PRODUCTION

35000 Bottles

Yield: 10 hl/ha

TAV = 13,80 %Vol **SR= 130 g/L** **AT = 4,10 g/LH2SO4** **pH = 4,01**



CLIMATIC CONDITIONS 2023

After a mild winter with little rain, the 2023 harvest got off to a very early start, only partially evading the frosts of early April, without compromising harvest potential. The hot, humid conditions of spring led to significant vegetative development, as well as significant sanitary pressure, forcing our team to intensify vigilance and efforts to successfully combat mildew. A generally dry summer relieved our team, but delayed the emergence of Botrytis cinerea. Fortunately, a heavy spell of rain in mid-September enabled the fungus to be inoculated, and the prolonged summer that followed led to optimal development of noble rot, with the first sorting on September 27. This was followed by a relentless series of intensive sorting days until October 13, bringing to a close a month without rainfall. The candied grapes are of exceptional quality, with a remarkable freshness that perfectly complements the aromatic richness and smoothness on the palate.

TASTING NOTES

"A bright, brilliant golden yellow color. The initial nose is marked by brilliantly fruity notes of pink grapefruit, clementine, pineapple and passion fruit. After swirling, the aroma develops with notes of thyme and Provençal herbs, to which an elegant smokiness is added. On the palate, acidity perfectly balances the richness and density of the vintage. The length is underscored by a spicy, zesty character that will accompany this very fine wine over time."

