

1^{ER} GRAND CRU CLASSÉ EN 1855

CHÂTEAU GUIRAUD

SAUTERNES

CHÂTEAU GUIRAUD, 1^{ER} GRAND CRU CLASSÉ EN 1855 : LES PRIMEURS 2020



« I am please to present the 2020 Chateau Guiraud en primeur.

At Chateau Guiraud we esteem that our holistic approach to agro-ecology allows us to produce a very grand cru year after year. Our vineyard is a haven of biodiversity, which is a fabulous opportunity as it is here that the vines draw their strength. The 2020 is the fruit of our expertise in offering you a vintage that, despite the tiny quantity produced, is remarkably seductive.

Upon tasting, you will immediately notice the fine tension and the purity that are the result of the extremely rigorous selection of the grapes during the harvest. The botrytis aromas are very fresh and somewhat spicy. The silky texture colludes with notes of quince and fresh apricot to provide a conclusion of great refinement.

2020 will be such a pleasant vintage which will very soon be available for tasting en primeur. I must confess, Chateau Guiraud 2020 is very séduisant.» Luc Planty

THE 2020 VINTAGE CELEBRATES 10 YEARS OF PRODUCTION UNDER AGRICULTURE BIOLOGIQUE CERTIFICATION AT CHÂTEAU GUIRAUD

Since 1996, we had witnessed a veritable explosion in soil life: there were three times as many life-forms! It is difficult to apprehend the power of such living soil; each plant, each insect serves a purpose that we must strive to understand. It is our privileged location in proximity to the Ciron river, a real haven of biodiversity, that led to the birth of Sauternes wines. It is thus only natural that we allow ourselves to be inspired by this biodiversity, our driving force.

In the beginning, we were convinced of the necessity to orientate our practices towards organic agriculture, which is what we call bioviculture®. We now understand that we need to go beyond our original ambition, which is why we have

undertaken the implementation of permaculture on our 128-hectare domain, which is rare in properties of this size.

This type of agriculture takes all parameters into account: the climate, the soil types, the topography, the water situation, rainfall, and all aspects relating to human intervention. These practices are already bearing fruit, as witnessed by the quality of our production. **We applied for AB certification in 2007, but our research in ecology goes back over 35 years, with remarkable results; our wines show improved tension, enhanced minerality, and greater finesse. It is motivating to realise that we must be at one with Nature in order to create very great wines. Such is our aim.**

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ROLL-OUT OF THE 2020 CAMPAIGN

WINTER

Following on from a mild, humid autumn, the winter was dry but also relatively mild, creating perfect conditions for the team in charge of pruning the vines. Once again the team went about their task with enthusiasm under expert supervision, continuously striving to perfect their pruning technique. Such a mild winter led to the early awakening of the vines.

SPRING

The first buds appeared on March 9th and were soon to be seen throughout the whole vineyard. At the end of March a sharp frost meant that several plots were to have their production adversely affected, with some clusters transformed into tendrils due to the cold, and some weakened wood.

High spring rainfall implies two things: constant surveillance by the technical teams in order to avert climate-related risks; and enhanced integration of Botrytis Cinerea early in the season, which will remain dormant until the grapes reach full maturity.

Throughout this period the stability of the soils revealed that the natural gassing over of the vineyard rows had been well managed. The quantities of fruit produced were extremely low, but the quality of the harvest was preserved thanks to the diligence of the technical team.

SUMMER

Summer brought with it a warm dry climate. Over the last 5 years, de-leafing and top-trimming have tended to fade out at Chateau 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'.

THE HARVEST

Starting on September 8th, 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 freshly mature, which constitutes a trump card for the preservation of aromatic freshness. The different batches were the object of rigorous selections to the point where the 2020 vintage will be infinitesimal, bordering on confidential. 2020 has been a demanding vintage and makes us keep in mind that our production is delicate and requires patience, abnegation, and fine tuning.

FIRST TASTING

"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 Chateau Guiraud 2020 is very séduisant." Luc Planty

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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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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 10th 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 8th, 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)

