

*Sauternes, April 9<sup>th</sup> of 2014*

Dear Friends,

**Château Guiraud 2013 is the 3<sup>rd</sup> vintage certified organic.** For us, the certification is not the final aim but is part of a global approach to optimize the natural botrytis development and balance in our vineyard.

The « Noble Rot » is extremely sensitive to chemical uses. That is the reason why, we decided to implement in 1996 a **complete ecological management** in the vineyard. In order to preserve and develop the biodiversity, we have for example stopped the use of herbicides; planted 10 km of hedges with local varieties; let a natural grass management; built insect hotels, etc.

Using all these practices in the vineyard, it has allowed us to produce wines **without any pesticides** waste in the last 12 vintages.

In order to have a sustainable vineyard, Château Guiraud has created in 2001 its own **conservatory**. A unique and natural heritage.

. This conservatory includes more than 100 different stumps of Semillon and Sauvignon.

. It preserves the **diversity of the best local grape varieties** (Sauvignon and Semillon).

. It also allows Château Guiraud to maintain a unique and historical blend which includes **35% of Sauvignon and 65% of Semillon**. The botrytis berries are all harvested when ripeness is optimal.

Sauvignon brings out exceptional freshness in the palate, aromatic complexity, amazing spicy notes, vibrant citrus fruits and delicate white flowers.

Recently, Château Guiraud has revealed its **new label**, based on its authentic signature and its original colors, all symbols of Luxury.

A **deep and powerful black color** which represents the strengths of Château Guiraud, its rigor, its righteousness, its loyalty and its convictions.

A **warm gold** referring to Pierre Guiraud who was a goldsmith, and contrasting naturally well with the black color.

This **bright gold** reminds also the intense color of the Grand Vin.

The **helvetica font**, which appeared during the Directory, has always been used for Château Guiraud label in order to guarantee at that time the readability from every people. It is mandatory to always associate this font with Château Guiraud.

  
1<sup>er</sup> GRAND CRU CLASSÉ EN 1855  
**CHÂTEAU GUIRAUD**  
SAUTERNES



In the last 30 years, the main goal of Xavier Planty is to make **fine, vibrant, straightforward, genuine, complex and digest** wines with an exceptional freshness. All his continuous research brought Xavier Planty to convert its vineyard into organic. The 2013 vintage is intense, fresh, with a long-lasting finish and a **flying sweetness**. Once again, Chateau Guiraud is one of the best wine from the Appellation.

Finally, I invite you to watch (or re-watch) the movie « Le Mystère Guiraud ». Enjoy it.

<http://chateau-guiraud-magazine.com/2014/02/le-mystere-guiraud-2/>



Xavier Planty

### Wine Spectator

This is almost formed already, with lovely mouthfeel to the ginger cream, toasted hazelnut, orange curd, flan, apricot and glazed peach flavors. Long and refined, despite some very serious power in reserve. Great showing today. —J.M.

### BORDEAUX TOTAL

RENÉ GABRIELS' ULTIMATIVE BORDEAUX-WEB-NAVIGATION

2013 Guiraud: Mitteldunkles Gelb, somit recht intensiv, leuchtender Rand. Bereits in der Nase die grosse Klasse, tolle reife Frucht, frischer Honig, Kamille, Minze und Goldmelisse, gibt sich kompakt und vielschichtig zugleich. Im Gaumen ein dickes, eng geschnürtes Paket, feine Rasse der sehr gut verteilten Säure, zarte Pfeffernote, welche dem Wein den nötigen Power verleiht, geniales Rückaroma mit deutlichen Caramelnancen. Irgendwie hat er fast etwas Legendenhaftes an sich. Also kann dies in ein paar Dekaden einer der vielleicht grössten 2013er Sauternes sein. 2025 – 2060—R.G.



This is tight and linear with dried-pineapple, honey and powdered mushroom character. Medium to full body, medium sweet and a light finish. Showing class for the vintage.

94-97

19/20

92-93