

PETIT GUIRAUD

TECHNICAL SHEET 2019



Making luxury accessible is the raison d'être of Petit Guiraud.

Following vinification with the property's Grand Cru, the second wine is a blend of wines from several batches and from vine plants that came from the conservatory of the property. Partly aged in oak barrels, the main characteristic of the second wine is its freshness and its drinkability. Petit Guiraud thus makes the pleasure of drinking this modern wine available to all. Petit Guiraud has an Organic Farming certification and benefits from permaculture practices dispensed throughout the vineyard.



TASTING NOTES
QUARIN : 15.50/20



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TECHNICAL SHEET

V i n t a g e 2 0 1 9

VINEYARD MANAGEMENT

Château Guiraud got Organic Farming certification in early 2011 and has managed the vineyard using organic methods since 1996. 2019 is the 9th 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

Harvest : Manual picking only, by several sortings on botrytised berries. A minimum potential charge of 20% alcohol is required to start the harvest.

Starting date : September, 9nd

Ending date : October, 11th

Number of pickings : 3

VINIFICATION

Fermentation : in oak barrels 90% new. The different batches are fermented until they reach equilibrium (about three weeks), the nature of which depends on their plot selection.

Ageing : In vats and barrels for 12 months

PRODUCTION

In average : 80000 bottles per year

In 2019 : 16000 bottles

Yield 2019 : 5.5 hl/ha

SERVICE

Température : 9-10 °C



AOC : Sauternes

Vines area : 25 ha

Vine Density : 6600 Plants / ha

Average age of the vines : 30 years

Blending : Sauvignon blanc (65%), Sémillon (35%)

CAMPAIGN FOR 2019

« After a mild winter and a cooler spring than of the previous five years, rainfall became regular and was lightly above average. This allowed, from the start, a good implantation of Botrytis cinerea in sauvignon blanc's and semillon's berries that came from our conservatory. Fortunately, the two frost episodes were avoided on the entire 128 hectares of the property. The first buds were developed in moderate quantity from March 18th and we had observed the first flower on May 29th in optimal conditions. During the summer, the natural grassing over the vineyard made it possible not to suffer from drought. This year, we observed the convergence of technical and phenological maturity. Botrytis cinerea has developed quickly on freshly mature berries preserving and amplifying the aromatic liveliness. The harvest ended earlier on October 11 due to a special weather. The quality of the vintage plays undeniably on the technicality of the harvest. Responsiveness and strategy allowed us to have very beautiful grapes. » Luc Planty

TASTING COMMENT

« The first juices express balance and complexity in where the concentration combines perfectly with an amazing liveliness. 2019 puts Human back in front of a nature

