

G de Château GUIRAUD, Bordeaux blanc sec

Gateway to Château GUIRAUD, G de Château GUIRAUD is a dry white wine made from grapes harvested at their optimum maturity on a dedicated plot selection. It is aged for 6 months on lees, half in stainless steel vats and half in barrels previously used for one wine, for the classified 1st Growth in 1855. The blend of 53% Sauvignon and 47% Sémillon, as well as a malolactic fermentation carried out on a few batches, gives it its uniqueness. Fresh and very aromatically expressive at the same time, G de Château GUIRAUD can be appreciated from its youngest age, adapting itself very easily to any moment and to any kind of cuisine.

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 Bordeaux : 38 Ha
Vine density : 6600 vines/ha
Average age of the vines : 25 years
Blend : Sauvignon blanc (53%) et Sémillon (47%)



VINEYARD MANAGEMENT

Château GUIRAUD obtained **Organic certification** in early 2011 and has managed the vineyard using organic methods since 1996.

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

Starting date : 18th of August
End date : 7th of September
Manual picking only, completed by 55 harvesters

VINIFICATION

Fermentation : 50% in oak barrels that have been used for one wine, for the 1st Growth classified in 1855; 50% in stainless steel vats. Fermentation lasts for approximately 10 days.
Malolactic : 5%
Ageing : 6 months in barrels, regularly stirring the lees

PRODUCTION

On average : 200 000 bottles per year
In 2022 : 170 000 bottles
2022 yield : 30 hl/ha
TAV =13,10%Vol **RS**<2 g/L **AT**=3.05 g/LH2SO4 **pH**=3.47 **AV**= 0.25 g/LH2SO4
Serving temperature: 10-12°C / 50-53.6°F



CLIMATIC CONDITIONS 2022

A very early vintage, marked by the frost at the beginning of April which, fortunately, will only moderately affect the harvest potential, thanks to the investment this year in effective anti-frost towers. Throughout the vegetative cycle, the year 2022 will be characterised by permanent temperatures of 1 to 3°C / 33.8 to 37.4°F above average and an extraordinary drought, with only 224 mm of rain between the 1st of April and 31st of October. The very late leaf thinning, as well as the regular spiking of the soils, which favoured the rise of humidity by microporosity, allowed the vine to adapt to these extreme conditions. On the 18th of August, the earliest date in the history of Château Guiraud harvests, the harvest began with our loyal harvesters. The weather, always very mild, allowed us to serenely pick the grapes of each of our terroirs at their optimum maturity, and this until the 7th of September.

NOTE BY SANDRINE GARBAY, Director

"Pale yellow colour, with great brightness. On the nose, passion fruit and pink grapefruit, paired with a minty freshness and a pleasant salivating savouriness. On the palate, we find the freshness of the ripe Sauvignon, then very quickly the evolution towards the roundness and the slightly brioche notes of the Semillon bringing a lot of flesh to this lovely and very accessible dry white wine."