

G de GUIRAUD, Bordeaux Blanc Sec

A gateway into the world of Château Guiraud wines, G de Guiraud is a dry white wine made from grapes harvested at their optimum ripeness from a dedicated parcel selection. It is aged for six months on full lees, half in stainless steel tanks and half in barrels that previously held the estate's Premier Cru sweet wine. The balanced blend of Sémillon and Sauvignon, together with partial malolactic fermentation carried out on some lots, gives the wine its distinctive character. Both fresh and generous, G de Guiraud can be enjoyed from a young age and adapts effortlessly to any moment of consumption and a wide variety of cuisines.



2025 VINTAGE



AOC Bordeaux Blanc Sec: 42 ha

Vine density: 6600 plants/ha

Average age of the vines: 25 years

Blend: Sémillon (53%) and Sauvignon Blanc (47%)

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

Date: from August 18 to September 3, 2025

VINIFICATION

Alcoholic fermentation: 40% in barrels that have produced the 1er Grand Cru Classé; 60% in stainless steel vats

Malolactic fermentation: <5%

Aging: in barrels that previously held a Sauternes wine and in stainless steel tanks (approximately 60/40), on fine lees with regularly stirring the lees

PRODUCTION

155,000 bottles

2025 yield: 32 hl/ha

TAV = 13.39% AT = 5.35 g/L H2T pH = 3.41



CLIMATIC CONDITIONS IN 2025

The 2025 vintage was hot and dry. From the end of the 2024 harvest through to the end of winter, rainfall was scarce, with only 312 mm recorded between November 2024 and March 2025 (compared with an average of 417 mm over the past decade). At the same time, mild temperatures encouraged an early budburst on March 25. April and May were rainy, requiring unwavering vigilance from the vineyard teams. The summer period was dry and very hot, with heatwaves in August to which the vines adapted perfectly. Growth slowed in July, allowing for a steady accumulation of sugars. In these extremely favourable conditions, the harvest, remarkably early, began on August 18 and concluded on September 3. The grapes were perfectly ripe, with an unexpected freshness.

TASTING NOTES

March 5, 2026 by Matis Bouscarra Gaubert, Cellar Master: "The first nose, very explosive, reveals aromas of pineapple and pink grapefruit. With aeration, it opens up to notes of passion fruit, lime zest, mandarin and lily flower. The palate is elegant, with superb density and plenty of substance, supported by a marked freshness and tension that lengthens the finish. Smooth, generous and almost saline, G de Guiraud 2025 fits perfectly within its lineage and proves to be of remarkable quality."