PETIT GUIRAUD

TECHNICAL SHEET 2020





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.





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Vintage 2020

VINEYARD MANAGEMENT

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

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.

VINIFICATION

Fermentation: Partly in temperature-controlled stainless steel vats and partly in barrels. The different batches are fermented until they reach equilibrium (about three weeks), the nature of which depends on their plot selection. Chaptalization, cryoextraction and any other enrichment technique are strictly prohibited.

Ageing: In vats and barrels for 12 months.

PRODUCTION

In average: 30000 bottles per year

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%)



Tasting notes for 2020 vintage