



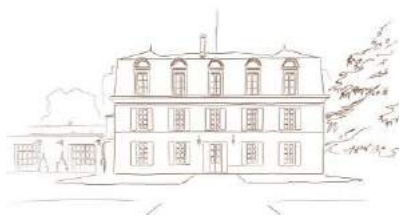
GRAND VIN DE BORDEAUX
CHÂTEAU GUIRAUD

BLANC SEC

TECHNICAL SHEET 2020



*The unique story of Chateau Guiraud, a forerunner in **ORGANIC** viticulture, continues. The property expresses the quality of its natural terroir with the birth of the new dry white **Grand Vin Blanc Sec de Chateau Guiraud**, a wine of unparalleled freshness and refinement. born of the conviction that the terroir of Sauternes, the fabulous varieties preserved in the vine conservatory, and the expertise of the women and men at the property all naturally make obvious this dry white wine of excellence which equals the greatest. This new label further asserts the identity of Chateau Guiraud's mysterious terroir.*



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Vintage 2020

VINEYARD MANAGEMENT

Château Guiraud has been certified *Agriculture Biologique* since 2011 and has been managing the vineyard organically ever since 1996. **The 2020 vintage is the 10th to be AB certified.**

TERROIR

Soil : 80% sand / gravel mix, 20% clay / gravel.
Subsoil : Deep translucent sands, pure gravel criss-crossed by veins of red clay, limestone marl, strips of fossilized oyster beds, red and white clays.

HARVEST

Harvest : 90 experienced personnel hand-picked the berries at perfect concentration over 14 days.
Starting date : August 20th
Ending date : September 7th

VINIFICATION

Fermentation : 3 weeks in barrels having previously been used for the vinification of our flagship Sauternes. Malolactic fermentation 35%.
Ageing : Mainly in barrels for 12 months. Alcohol 14%, Residual sugar 0g/litre.

PRODUCTION

In 2020 : 11000 bottles
Yield 2020 : 40 hl/ha

SERVICE

Température : 9 °C

AOC : Bordeaux
Vines area : 10 ha
Vine Density : 6666 Plants / ha
Average age of the vines : 25 years
Blending : Sauvignon blanc (70%), Sémillon (30%)

CAMPAIGN FOR 2020

A very good year for a great white wine ! The first buds appeared homogeneously throughout the vineyard. This year the rainfall figures returned to normal, temperatures were higher than the previous 5-year average. The combination of a good vineyard management strategy and technical mastery got the better of the difficult springtime weather conditions and stabilized the health of the vines. Summer brought with it hot, dry conditions. Deleafing and top-trimming have tended to be used less and less at Guiraud over the last 5 years, which means that the vineyard is becoming more resistant to drought conditions. The fruit ripened dead on time. On August 20th almost 120 experienced pickers busied themselves in the vine rows, finishing on September 7th. The weather conditions were ideal.

TASTING COMMENT

Château Guiraud's Grand Vin Blanc Sec is made from selected grapes harvested in the best clay, fine gravel and sandy vineyard plots that are characteristic of the estate. Harvested by hand at optimal maturity, the fruit is generously aromatic. On the palate the texture is exquisite, offering a silkiness that is worthy of the greatest wines. The finely-balanced acidulous overtones express themselves with confidence while the aromatic persistence seems to go on for ever. The Grand Vin Blanc Sec of Château Guiraud displays all the natural richness of its mother vineyard, against the current, as always, and never yet equalled, largely thanks to the property's undertaking to preserve the genetic sources of its vine varieties.

