

G

CHÂTEAU GUIRAUD

BORDEAUX BLANC SEC

TECHNICAL SHEET 2019



The start of the Chateau Guiraud range. G of Château Guiraud is a dry white wine made from grapes harvested at full maturity. It is aged for approximately 7 months in the oak barrels that produced the previous year's Grand Cru. It reveals richness of expression and an assertive personality. The blend of 50% sauvignon and 50% semillon makes it a remarkable wine whose potential will challenge the palate of wine-lovers and confirmed wine-tasters alike.



TASTING NOTES

WINE SPECTATOR

2014 : 91/100
2015 : 91/100
2016 : 91/100
2017 : 90/100
2018 : 91-94/100



Château Guiraud 33210 Sauternes
accueil@chateauguiraud.com
+33(0) 5 56 76 61 01
www.chateauguiraud.com

G CHÂTEAU GUIRAUD

BORDEAUX BLANC SEC

TECHNICAL SHEET Vintage 2019



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 certified organic AB.

AOC : Bordeaux
Vines area: 45 ha
Vine density: 6600 plants/ ha
Average age of the vines: 35 years old
Blending: Sauvignon blanc(50%) Sémillon(50%)

TERROIR

Soils: 80% sandy gravels, 20% clay gravels.
Subsoils: deep translucent sand, pure gravels crossed by red clay and limestone marls, fossilized oyster beds and red and white clay

CAMPAIGN FOR 2019

« Following on from the mild winter and a spring that was cooler than that of the previous 5 years, rainfall became regular and was slightly higher than average. Summer temperatures were high over a long period. In July the lack of humidity evolved into drought conditions. Fortunately, the natural grassing over, implemented in the vineyard since 1996, protected the vines from any adverse effects. August was relatively cool with little rainfall but nice sunny days. Over this period we observed the convergence of technical maturity and phenological maturity thanks to the natural viticultural practices at Chateau Guiraud.

HARVEST

Starting date : September 4th
Ending date : September 27th

From September 4th to 27th, the secateurs were snipping without pause. The vines were able to offer us grapes of remarkable quality, thanks, in particular, to the cool nights. The first pres-sings produced juice of a beautiful balance and complexity. The 2019 is a veritable gift of mother Nature for the G de Guiraud, which is, moreover, our eighth vintage to have organic certification. Quel bonheur !» Luc Planty

VINIFICATION

Fermenting: 80% in oak barrels that have been used for the Sauternes great growth; 20% in stainless steel tank. Fermentation lasts for 3 weeks.

Malolactic: 5%

Ageing: 7 months in barrels, regularly stirring the lees.

TASTING COMMENT

A bouquet of a great finesse with enormous aromatic intensity, rich and complex. An explosion of flavours on the palate, with notes of tangerine and grapefruit peel. There is a long finish with a touch of red fruit berries, red currant contributed by the sauvignon blanc from our wine-stock conservatory. This a crisp, clean wine of great refinement. (January 2020)

PRODUCTION

Average : 180 000 bouteilles par an

In 2019 : 260 000 bouteilles

Yield : 44.44 hl/ha

SERVICE

Temperature : 10-12°C

