

Grand Vin Blanc Sec de Château GUIRAUD, Bordeaux

Château Guiraud continues to write its outstanding story. The property, a pioneer in ORGANIC viticulture, presents a new expression of its terroir with the birth of the Grand Vin Blanc Sec de Château Guiraud. This wine was born from the conviction that the terroir of Sauternes, the great grape varieties preserved in the conservatory of Château Guiraud and the know-how of the women and the men were essential assets for the production of a dry white wine of excellence. From some of the most beautiful plots of the property, this great dry white wine perfectly illustrates the identity of the Sauternes terroir, with a majority of Sémillons in its blend.



2022 VINTAGE

AOC Bordeaux: 16 ha

Vine density: 6600 plants/ha

Average age of the vines: 25 years

Blend: Sémillon (70%) and Sauvignon blanc (30%)

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: 19th of August to the 1st of September 2022

VINIFICATION

Fermentation: in French oak barrels 20% new and 80% from a first wine, duration 3 weeks.

Aging: on lees in barrels, for 10 months

PRODUCTION

15 000 Bottles

2022 Yield: 30 hl/ha

TAV = 13.00 %Vol AT = 3.50 g/LH2SO4 pH = 3.39 AV = 0.36g/LH2SO4

RATINGS



James Suckling : 93/100

Lisa Perrotti Brown : 88-90/100



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 19th 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 1st of September.

TASTING NOTES

"A delicate nose with an expression of pears, white peaches, fresh grass which precedes a dense, refined mouth, presenting the volume and the flesh brought by the majority of Sémillons, together with the subtle freshness of the Sauvignon. Very long finish suggesting the great aging potential of this wine! "

