

# G de Château GUIRAUD, Bordeaux blanc sec

Gateway to Château GUIRAUD, G de Château GUIRAUD is a dry white wine made from grapes harvested at their optimum maturity on a dedicated plot selection. It is aged for 6 months on lees, half in stainless steel vats and half in barrels previously used for one wine, for the classified 1<sup>st</sup> Growth in 1855. The blend of 53% Sauvignon and 47% Sémillon, as well as a malolactic fermentation carried out on a few batches, gives it its uniqueness. Fresh and very aromatically expressive at the same time, G de Château GUIRAUD can be appreciated from its youngest age, adapting itself very easily to any moment and to any kind of cuisine.

*The first vintage marked by the arrival of Sandrine GARBAY at the head of Château GUIRAUD, this 2022 vintage perfectly illustrates the know-how and competencies of the technical team at the service of one of the most beautiful terroirs of Sauternes.*



## 2022 VINTAGE



**AOC Bordeaux** : 38 Ha

**Average age of the vines** : 25 years

**Vine density** : 6600 vines/ha

**Blend** : Sauvignon blanc (53%) et Sémillon (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

**Dates** : from 18<sup>th</sup> of August to 7<sup>th</sup> of September

### VINIFICATION

**Fermentation** : 50% in oak barrels that have been used for one wine, for the 1<sup>st</sup> Growth classified in 1855; 50% in stainless steel vats. Fermentation lasts for approximately 10 days.

**Malolactic** : 5%

**Ageing** : 6 months in barrels, regularly stirring the lees

### PRODUCTION

**In 2022** : 170 000 bottles

**2022 yield** : 30 hl/ha

**TAV** =13,10%Vol **RS**<2 g/L **AT**=3.05 g/LH2SO4 **pH**=3.47 **AV**= 0.25 g/LH2SO4

Serving temperature: 10-12°C / 50-53.6°F



### 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 1<sup>st</sup> of April and 31<sup>st</sup> 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 18<sup>th</sup> 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 7<sup>th</sup> of September.

### NOTE BY SANDRINE GARBAY, Director

"Pale yellow colour, with great brightness. On the nose, passion fruit and pink grapefruit, paired with a minty freshness and a pleasant salivating savouriness. On the palate, we find the freshness of the ripe Sauvignon, then very quickly the evolution towards the roundness and the slightly brioche notes of the Semillon bringing a lot of flesh to this lovely and very accessible vintage of G de Château GUIRAUD."

