

# PETIT GUIRAUD, Sauternes

The accessibility of everyday luxury is Petit Guiraud's greatest quality. Vinified with the estate's Grand Vin, the second wine is produced on dedicated plots and comes from vine plants grown in the estate's conservatory. Partially aged in barrels, it stands out for its freshness and drinkability.

Petit Guiraud is the embodiment of modernity and pleasure accessible to all. Petit Guiraud is certified AB and benefits from the permaculture practices applied throughout the vineyard.



## 2020 VINTAGE



**AOC Sauternes** : 25 Ha  
**Vine density** : 6600 vines/ha

**Average age of the vines** : 25 – 30 years  
**Blend** : Sémillon (65%) and Sauvignon blanc (35%)

## 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 September, 8<sup>th</sup> 2020 to September, 24<sup>th</sup> 2020 – 3 pickings

## VINIFICATION

**Fermentation** : Part in temperature-controlled stainless steel vats, part in barrels. The different batches are fermented (for around three weeks) until they reach the right balance, depending on their selection.  
**Ageing** : in barrels for 12 months

## PRODUCTION

30 000 bottles  
**TAV** = 13.13 %Vol **RS**= 86.80 g/L **AT**= 3.82 g/H2SO4 **pH** = 3.84 **AV**= 0.72 g/H2SO4

## CLIMATIC CONDITIONS 2020

After a wet and mild autumn, the winter was dry but just as temperate. This mildness led to an early awakening of the the vines. The frost at the end of March quickly affected production, with some plots partially affected. Summer then summer brought hot, dry weather. Leaf thinning and pollarding are practices that have been tending to disappear at Château Guiraud for the past 5 vintages. As a result, the vines can cope with drought more easily. The ripening takes place at just the right time. Botrytis cinerea begins to express itself, giving way to noble rot rapidly. By September 8, almost 120 pickers were harvesting fresh, homogeneous botrytis. However, the arrival the arrival of incessant rain prevented any further picking. The harvest of the Grand Cru Classe concentrated in September. The berries are as ripe as you could wish for, which is a real asset for preserving the aromatic freshness aromatic freshness.

## NOTE BY SANDRINE GARBAY, Director

"Attractive golden color with a beautiful sheen. After an initial fresh, lemony nose, notes of dried apricot and pink grapefruit develop and pink grapefruit develop. The palate is airy, delicate and very zesty, inviting you to take a second sip. This wine is pure indulgence for totally uninhibited drinking." Sandrine Garbay

