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, the Sauternes classified 1st Growth in 1855. The blend of 60% Sémillon and 40% Sauvignon Blanc, as well as a malolactic fermentation carried out on a few batches, gives it its uniqueness. Fresh whilst very aromatically expressive, G de Château Guiraud can be appreciated from its youngest age, adapting itself very easily to any moment and to any kind of cuisine.

2023 VINTAGE

AOC Bordeaux Blanc Sec: 46 ha

Vine density: 6600 plants/ha

Average age of the vines: 25 years

Blend: Sémillon (60%) and Sauvignon blanc (40%)

RATINGS

Yves Beck :	92-93 /100
Bettane & Desseauve :	90 /100

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: from August 24 to September 15, 2023

VINIFICATION

Alcoholic fermentation: 50% in barrels that have produced the 1er Grand Cru Classé; 50% in stainless steel vats

Malolactic fermentation: <5%

Aging: 6 months in barrels, regularly stirring the lees

PRODUCTION

170 000 Bouteilles

2023 yield: 30 hl/ha

TAV = 13.85% AT = 5.40g/L H2T pH = 3.40

CLIMATIC CONDITIONS 2023

A warm vintage overall, with very contrasting rainfall. After an episode of frost at the very beginning of April, vine growth got underway under ideal conditions: warmth and regular periods of rain led to exuberant vegetation, which required all the dedication and expertise of our winegrowers to keep it under control. June marked a turning point in the vintage: the month's 12 days of very wet weather, combined with temperatures 3.5°C above normal for the season, significantly increased the pressure of vine diseases, which had been perfectly contained until then. Fortunately, the following two summer months, July and August, were very dry and helped to ease the situation. And thanks to the hard work and care devoted to the vineyards, the impact on the harvest was limited. The 2023 vintage benefited from optimal weather conditions - moderate temperatures and no water stress - leading to remarkable ripeness and quality in the white grapes. Harvest, which took place exclusively in the morning, began on the 24th of August under intense heat. Each grape was picked at its optimum ripeness until the 15th of September, under the watchful eye and expert hands of our loyal pickers.

TASTING NOTES

"Pale yellow colour with green hues, beautiful radiance and great lustre. On the first nose, G 2023 opens with notes of pink grapefruit, orange and white flowers. After swirling, the aromatique profil of the Sauvignon Blanc develops and gains in depth with notes of: lemon, passion fruit and juniper. On the palate, the attack is soft and delicate, with a dense, smooth mid-palate. The long, mouth-watering finish is perfectly underlined by sustained acidity without being too pronounced. A well-balanced wine, marked by a Sauvignon Blanc aroma of great purity, which gives way on the palate to all the density we recognise from the Sémillon".