

PETIT GUIRAUD, SAUTERNES

PETIT GUIRAUD was born of the desire to produce a contemporary sweet wine, accessible and light, for a moment of free and relaxed drinking.

It is made on the property's finest terroirs, from the same plots as its illustrious elder Château GUIRAUD, during a first selection of botrytised grapes with a lower concentration of sugar.

PETIT GUIRAUD is an ideal accompaniment to your aperitifs, world cuisine menus or finger food evenings !



2022 VINTAGE



AOC Sauternes : 54 ha

Vine density : 6600 pieds/ha

Average age of the vines : 25-30 years

Blend : Sémillon (65%) et Sauvignon blanc (35%)

CRITIQUES

James Suckling : 91/100



SOIL

Soil : 80% sandy gravel, 20% clay gravel

Subsoil : deep translucent sand, and pure gravels crossed by red clay and limestone marls, fossilised oyster beds

HARVEST

Dates : from 22 September to 27 October 2022 - 3 tries

VINIFICATION

Fermentation : A part is fermented in temperature-controlled stainless steel tanks, and another part in barrels. The different batches are fermented (for about three weeks) with indigenous yeasts until they reach their own balance based on their selection.

Aging : 12 months in one-wine barrels



PRODUCTION

16 000 bottles

TAV = 12,75 % Vol RS = 92 g/L AT = 3,21 g/LH2SO4 pH = 3,97

CLIMATIC CONDITIONS · 2022

After a mild winter, the 2022 growing season begins very early. Fortunately, the intense frosts of April 3 and 4 have little impact on our vines, which are protected by frost towers set up during the winter. The warm and dry conditions of spring and summer ensure the vineyard remains in perfect health. Thanks to its very humid clay subsoil, the terroir of Sauternais does not experience water stress, allowing for a slow maturation of the grapes. By mid-September, we conduct an initial selection of concentrated grapes through passerillage, which adds a lot of freshness and lightness to the blend (25%). We must wait for the late September rains for Botrytis cinerea to finally develop on our beautiful parcels. Two complete selections (75%) are carried out between October 17 and 27, and it is through intense work, punctuated by just one day of rest, that we conclude this exceptional vintage.

