

# Château Guiraud 2007

CSPC# 758860

375mlx12

13.5% alc./vol.

## Grape Variety

65% Semillon, 35% Sauvignon Blanc

## Appellation

Sauternes

## General Info

This chateau, recently purchased by a consortium led by auto magnate Robert Peugeot, produces a distinctly restrained style of Sauternes that emphasizes the pungent, firmer quality of Sauvignon Blanc rather than the more exotic tones of Sémillon. The abundance of Sauvignon was a result of the planting strategy of an earlier owner, Paul César Rival, who managed the estate through the middle of the twentieth century. But recent vintages of the sweet wine have been especially rich, as a greater percentage of these Sauvignon grapes have been directed to the production of the estate's dry white wine: G de Guiraud.

## Vineyards

Only Semillon (65%) and Sauvignon (35%) are planted at Guiraud with a pruning "à cots" or "in fan" for the Semillons and long branches for the Sauvignons. The density of plantation is 6660 vine per ha (Root stock Riparia 33 09, 101 14,161 49). The average age of the vines is 35-40 years. The average yield is 12hl/ha. The maximum yield allowed by the appellation is 25hl/ha.

## Harvest

Harvest is only done hand picking by successive waves through the vineyard (2 to 7 selections), picking only the botrytised berries. A minimum of potential alcohol (20°) must be reached before starting the harvest.

## Vinification/

## Maturation

The fermentation is made in new oak barrels over a period of three weeks to two months. Different batches are fermented until they reach their own equilibrium which depends upon their selection. Chaptalisation, cryoextraction and any other techniques used to enrich the wine are absolutely prohibited. Aged in 60% new barrels for 18 months.

## Tasting Notes

This wine has an exceptional balance taste. The coolness during the night and the warmth during the day have permitted a slow and perfect development of the botrytis. Very healthy "trie" permitted to make a deep and mineral wine with a perfect matching between a great freshness and a pure botrytis. Aromas of fresh exotic fruits, peach, almond and a side floral on the locust tree sign a complex bodied wine. The mouth is pure, clean, tense, mineral and very balance. The botrytis is masterly resented and elegant. It reminds me the 1988 but with less austerity.

## Production

8,000 cases made

## Cellaring

Drink now - 2035

## Scores/Awards

- 91 points** - James Suckling, Wine Spectator - March 31, 2010
- 91-94 points** - James Suckling, Wine Spectator - Web Only 2008
- 93 points** - Neal Martin, Wine Advocate #188 - April 2010
- 92-94 points** - Neal Martin, Wine Advocate #176 - May 2008
- 96 points** - Roger Voss, Wine Enthusiast - June 1, 2010
- 92 points** - Stephen Tanzer's International Wine Cellar - Jul/Aug 2010
- 17 points** - Jancis Robinson, JancisRobinson.com - April 2008 (score only)
- 17.5 points** - Decanter Magazine - April 2008
- 93 points** - Jean Marc Quarin - March 2008
- 92 points** - Jeff Leve, thewinecellarinsider.com - January 1, 2012
- 87-90 points** - Derek Smedley, MW - April 2008
- 16.5+ points** - Farr Vintner - April 2008
- Review Only** - Alex Lallo, JJBuckley Wines - April 2008
- 18.5 points** - La Revue du Vin France (score only)

## Reviews

*"Shows dried orange and apricot, with a lime and honey undertone. Full-bodied, with medium sweetness, a fruity aftertaste of dried lemon and a medium spicy finish. A balanced and refined Guiraud. Best after 2011."*  
- JS, Wine Spectator



**Reviews** *"Thick and oily, with spicy character and lots of very ripe pineapple and pear flavors. Full-bodied, medium sweet, with a long finish. Layered and concentrated. Score range: 91-94"*  
- JS, Wine Spectator

*"The Guiraud 2007 has a typically unabashed, exuberant bouquet with tangerine, pear, white peach and honeysuckle. The palate is medium bodied with a lovely viscous entry, very good weight of fruit, and a lot of botrytis; smooth and very harmonious towards the finish that would benefit from a little more clarity and dare I say, "personality". Still, a very fine Sauternes. Drink 2012-2035."*  
- NM, Wine Advocate

*"This has a lovely rounded honeyed, slightly buttery nose with touches of white peach and white flowers. The palate is very well balanced, great tension and weight in the middle. Honeyed fruits, mango, peach, a touch of brioche and quince. Complex and displaying some admirable levels of botrytis, the finish is viscous and very focused. Great length. Superb. Drink 2012-2040. Tasted April 2008."*  
- NM, Wine Advocate

*"A gold-colored wine. The palate has intense freshness as well as ripe apricot and orange zest flavors. The acidity cuts through the intense richness, leaving a wine that needs time to fully integrate, and then many more years to mature."*  
- RV, Wine Enthusiast

*"Full medium gold. Fascinating nose combines pink grapefruit, orange oil, fresh apricot, fresh herbs, cinnamon and mace: all pits and peels and oils. Smooth, concentrated and rich in botrytis, with well-focused citrus and stone fruit flavors complicated by smoke, flint, figs and dates. Finishes very long and spicy, firm-edged with citric flavors but not at all harsh. With three days in the recorked bottle, this turned thicker and more honeyed, and showed higher-toned notes of orange marmalade complicated by vanilla and toast, all without loss of freshness. A very distinctive wine that really needs time to come into focus and should be long-lived."*  
- ST, International Wine Cellar

*"Honeyed gold. Hint of veg on the nose. Big and round and molten. A burnt edge. A bit hot. All mass rather than finesse."*  
- JR, Jancis Robinson.com

*"Last year this property produced an outstanding wine. This year, the instability of the sample made assessment difficult. Certainly, there is enormous concentration and fine acidity, but it is impossible to be precise as to how good it will become, so the mark is only an approximation and could well go up. The sample was cloudy and dark. 4 stars."*  
- Decanter Magazine

*"Sustained yellow color. Fresh and fruity nose of average intensity of aromatics. For once, it is not the spiciest wine. Upon swirling, it appears complex and smoky. Beautiful on entry. The wine develops melting, very aromatic with flavors reminding of citrus zest and finely bitter characteristics. It remains fat until the end where it finishes rich, powerful and long, mixing expressions of botrytis and passerillage. A success of the vintage."*  
- J-MQ

*"A beautiful nose filled with flowers and spicy, honey coated orange, apricot, peach and pineapple gets you excited. This rich, concentrated wine ends with a long sensation of warm nuts, honey and sweet, ripe, tropical fruit."*  
- JL, thewinecellarinsider.com

*"Lots of ripe power comes out on the nose lush apricot and peach. The palate is lighter, less complex, with fresh lemon and lime very much in evidence. Richer weightier fruit is there towards the finish, the candied peel intermingles with the apricot and peach."*  
- Derek Smedley MW

**Reviews** *"Wine has been made at this first growth Chateau since the 15th Century and the dynamic new ownership consortium includes Olivier Bernard (of Domaine de Chevalier) and Stephan Von Niepperg (of Canon la Gaffeliere). Guiraud is clearly making fabulous Sauternes. 65% Semillon and 35% Sauvignon Blanc. Harvesting is done in several waves with a minimum of 20 degrees potential alcohol to start picking. Maturation in new oak barrels for 18 -24 months. Beautiful golden colour. Very plump and juicy with a peach melba character. Sweet and rich with a cream and honey texture but also a little lift from a twist of lemon zest. Rich but focused. Classy Sauternes."*

*- Farr Vintners*

*"Cloudy golden color with great viscosity. This is a real beauty as well. Nice aromas of peach, ripe golden apple, marshmallow, and honey. The mid-palate is fat and rich with an almost oily character. Has some spice towards the end as well (clove mostly) This 2007 Sauternes has a lot going on and is certainly one of the stars this vintage has to offer."*

*- JL, JJ Buckley Wines*

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