

Château Guiraud 2013

CSPC# 742368

375mlx12

13.7% alc./vol.

Grape Variety

65% Semillon, 35% Sauvignon Blanc

Appellation

Sauternes

Classification

First Growth. Premier Cru Classe in 1855.

Website

<http://chateauguiraud.fr/en/>

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.

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 24 months.

Tasting Notes

Offers up a bouquet of pineapple, orange zest, honey, a nice touch of fresh herbs, lovely soil tones, and a very stylish base of vanillin oak. On the palate, the wine is deep, full-bodied, suave, and very classy, with a lovely core of fruit, bright acids, excellent focus and balance, and a very long, complex and elegant finish.

Serve with

Chateau Guiraud is best served at 14 degrees Celsius, 57 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. The wine will naturally warm in the glass, while it develops more aromatic complexities and fleshes out. Chateau Guiraud can be served with seafood dishes, especially shellfish, lobster, crab and oysters on the half shell. Foie gras is a perfect pairing with its natural sweet, salty and savory characteristics. Chateau Guiraud can also be paired with roasted chicken, veal and pork dishes that are either spicy, or prepared with a touch of sweetness. Spicy Asian cuisine, raw fish, like sushi or sashimi, and cheese, both hard and soft also make great pairings with Chateau Guiraud.

Production

4,000 cases made

Cellaring

Drink 2018-2038

Scores/Awards

- 96 points** - James Molesworth, Wine Spectator - March 31, 2016
- 94-97 points** - James Molesworth, Wine Spectator - Web Only 2014
- 90-92 points** - Neal Martin, Wine Advocate #212 - April 2014
- 95 points** - James Suckling, JamesSuckling.com - February 11, 2016
- 95-96 points** - James Suckling, JamesSuckling.com - February 2012
- 92-93 points** - James Suckling, JamesSuckling.com - April 2014
- 93-95 points** - Roger Voss, Wine Enthusiast - May 11, 2012
- 88-91 points** - Ian D'Agata, ST's International Wine Cellar - June 2014
- 18 points** - Jancis Robinson, JancisRobinson.com - March 2014
- 94 points** - Decanter.com - January 2016



Scores/Awards **92 points** - Anthony Galloni, Vinous - April 2014
93 points - Jeff Leve, thewinecellarinsider.com - February 1, 2016
94 points - Jeff Leve, thewinecellarinsider.com - April 22, 2014
94 points - Jeannie Cho Lee MW, asianpalate.com - April 2014
17.5 points - La Revue du Vin France (score only)
93-95 points - Falstaff Magazine (score only)
90 points - Jean Marc Quarin (score only)
16.5 points - Bettane & Desseauve (score only)

Reviews *"This gorgeous Sauternes is still really tight, with racy floral and green plum edges along the core flavors of white peach, Mirabelle plum, melon and green fig, but there's stunning length, with a rapier of minerality that matches the sweetness step for step on the long, quinine-infused finish. Built for the long haul. Best from 2018 through 2038. 4,000 cases made."*
- JM, Wine Spectator

"This is almost formed already, with lovely mouthfeel to the ginger cream, toasted hazelnut, orange curd, flan, apricot and glazed peach flavors. Long and refined, despite some very serious power in reserve. Great showing today. Score range: 94-97."
- JM, Wine Spectator

"The 2013 Guiraud has a generous bouquet of rich honeyed fruit interlaced with quince and hints of marmalade, though I would like to see more minerality and tension by the time of bottling. The palate is well-balanced with a spice-tinged entry, touches of Seville orange and mandarin emerging with time. There is good depth here, fine density with plenty of sinew toward the saline-tinged finish."
- NM, Wine Journal

"Extremely intense aromas of dried mushroom, flower petal with pineapples and apricots. Full body, medium sweet and a fantastic intensity of botrytis. Very structured and rich. A classic styled Sauternes. Better in 2018."
- JS, JamesSuckling.com

"This is tight and linear with dried-pineapple, honey and powdered mushroom character. Medium to full body, medium sweet and a light finish. Showing class for the vintage."
- JS, JamesSuckling.com

"93–95. Barrel Sample. This rich wine is still developing its spice, ginger and complex fruits. The acidity is pronounced, with a fresh character that balances the full botrytis flavors."
- RV, Wine Enthusiast

"(65% Semillon and 35% sauvignon blanc): Medium yellow-gold. Exotic aromas of honeyed apricot, pineapple and crystallized ginger are complicated by marmalade-y botrytis, a rarity in 2013, in which the noble rot is usually fresher and more lemony. Very sweet and suave on entry, then intensely flavored in the middle, with an almost bitter botrytis character to the rich tropical fruit flavors. This has terrific concentration of fruit but is not hugely acidic and comes across as a little foursquare presently. It's certainly impressively dense and long on the back. This is Guiraud's third vintage to be organic-certified; a total of five passages were undertaken, beginning on September 26 and finishing on October 24. (ID)"
- ID, International Wine Cellar

"Rich, exotic fruit character. Apricot, starfruit, peach. Reminds me a bit of those rare botrytised Viogniers – in a good way. Lovely, lovely acidity. Super length and concentration. Admirable! (18/20 Score)"
- JR, JancisRobinson.com

"A huge success in this vintage, with lovely aromas of dried jasmine flower and sweet spices. Pure, balanced sweetness, lean body and great precision for 2013."
- Decanter.com

"Rich, sweet honey coated tropical fruits, vanilla bean, nuts and flowers open the wine. The sweet and spicy element that comes on top of the fruit makes the naturally honeyed tropical fruits really come alive."
- JL, thewinecellarinsider.com

Reviews *“Fat, juicy and packed with honeyed apricot, pineapple, vanilla bean and candied oranges, this lush treat is perfectly balanced by sweet honeyed fruit and refreshing acidity. 93-95 Pts.”*
- JL, thewinecellarinsider.com

“Intensely perfumed and aromatic, the 2013 Guiraud is strikingly beautiful. Orange blossoms, mint, honey, crème brulee are some of the many notes that take shape in the glass. The 2013 is exotic, perfumed and tropical, but not at all heavy. What a beautiful wine this is. (AG)”
- AG, *Vinous*

“Wonderful lifted flavours with dried jasmine flower and sweet spicy notes and focused purity. Lovely balanced sweetness, lean body and great precision in this vintage. A finely textured sweet wine with great focus; since their biodynamic conversion, the wines have a silkier texture with nuanced details. Long finish. Tasted in: Bordeaux, France. Maturity: Young.”
- JCL, asianpalate.com
