

Château Guiraud 2016

CSPC# 758861

375mlx12

13.6% alc./vol.

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13.6% 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.

Winemaker

Xavier Planty

Vintage

Why is 2016 Sauternes not at the peak level enjoyed in recent vintages like 2015, 2014, 2013 etc.? It was of course the climatic conditions experienced during the 2016 Sauternes growing season. The massive amount of rain that drenched the region until late June, and the excessive drought conditions left its mark here. The combination of the warm, extremely dry, summery conditions, high yields and late arrival of botrytis also played a part in the development of 2016 Sauternes. While the wines are good, providing ample pleasure, they lack the vibrancy, complexity and level of depth found in the top years. Most of harvest for the 2016 sweet, white Bordeaux wines took place from the middle of October until the start of November under good conditions.

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 vines 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

Manual picking only

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. Chaptalization, cryoextraction and any other techniques used to enrich the wine are absolutely prohibited. Aged 24 months.

Tasting Notes

Château Guiraud wine is born of simplicity and proven methods. This wine is aged for approximately 18 months in oak barrels specially selected for their contribution to the wine's elegant manner and the immensity of its soul. The bouquet is precise, the texture is sensual, the smoothness has a somewhat mineral tone; Château Guiraud expresses elegant purity and aromatic refinement. 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.

Production

5,000 cases made

Cellaring

Drink 2021-2032



Scores/Awards

91 points - James Molesworth, Wine Spectator - March 2019
Review only - James Molesworth, Wine Spectator - Web Only 2017
95 points - Lisa Perrotti-Brown, Wine Advocate Interim Issue - March 2019
94+ points - Lisa Perrotti-Brown, Wine Advocate Interim Issue - November 2018
93-95 points - Neal Martin, Wine Advocate #230 - April 2017
93 points - James Suckling, JamesSuckling.com - February 2019
94-95 points - James Suckling, JamesSuckling.com - March 2017
94-95 points - Roger Voss, Wine Enthusiast - April 2017
16.5 points - Jancis Robinson, JancisRobinson.com - January 2020
17 points - Jancis Robinson, JancisRobinson.com - May 2019
16 points - Jancis Robinson, JancisRobinson.com - October 2018
16.5 points - Jancis Robinson, JancisRobinson.com - May 2018
17 points - Julia Harding, JancisRobinson.com - April 2018
17+ points - Jancis Robinson, JancisRobinson.com - April 2017
95 points - Jane Anson, Decanter.com - April 2017
93 points - Jeff Leve, thewinecellarinsider.com - February 2019
93 points - Jeff Leve, thewinecellarinsider.com - April 2017
93 points - Tim Atkin, MW - timatkin.com - April 2017
Review Only - Farr Vintner - February 2017
92-94 points - Derek Smedley, MW - April 2017
89-92 points - Antonio Galloni, Vinous - April 2017
96 points - Jeb Dunnuck MW - November 2017

Reviews

"This delivers a rather solid punch of glazed peach and mango flavors, with notes of white ginger and pear chutney on the juicy finish. Approachable, but no real rush. Best from 2021 through 2032. 5,000 cases made."
- JM, Wine Spectator

"This offers pineapple, ginger, apricot and peach chutney flavors, with good energy thanks to a singed hazelnut note weaving around. 5,000 cases made."
- JM, Wine Spectator

"The 2016 Guiraud has a pale lemon color and opens with musk perfume, paraffin, cedar and spice box notes with a core of lemon tart, honey-drizzled white peaches and kumquat plus a waft of quince paste. The palate has beautiful vibrancy and loads of lively tropical and spicy layers, finishing very long."
- LPB, Wine Advocate

"Wow—right out of the gate, the pale lemon colored 2016 Guiraud has an electric lemon tart, key lime pie and mandarin peel-scented nose with notions of cinnamon, allspice and toasted almonds in the background. The palate is refreshing while delivering loads of bright citrus layers and a long, spicy finish."
- LPB, Wine Advocate

"The 2016 Château Guiraud, which had been already released onto the market by proprietor Xavier Planty when I visited, has a very refined bouquet this year: nicely poised with pure botrytised fruit, quite minerally and developing subtle white flower scents with time. The palate is fresh and vibrant with crisp acidity, orange rind and tangerine coming forth with a tang of stem ginger towards the long finish. It will require three or four years in bottle just to meld together, but there is great potential here"
- NM, Wine Advocate

"Masses of candied citrus and marzipan, plus a touch of mango chutney, make this full-bodied Sauternes easy to enjoy. Generous and succulent finish. Moderately sweet for this appellation. Drink or hold."
- JS, JamesSuckling.com

"A full-bodied young Sauternes with lots of rich sliced cooked apples and pears. All the same, this remains spicy and energetic with an abundance of dried mushrooms, walnuts and almonds on the finish. Botrytis character comes through nicely already here."
- JS, JamesSuckling.com

Reviews *"94–96. Barrel Sample. This wine is hugely rich while having wonderful acidity at its end. Dense botrytis and a powerful structure go along with the honey and marmalade flavors. It will certainly age well and long."*
- RV, Wine Enthusiast

"Tasted blind. Pungent and lemon acid drops on the nose. Round and sweet though without quite enough botrytis subtlety. May come together but it's a bit febrile currently."
- JR, JancisRobinson.com

"65% Sémillon, 35% Sauvignon Blanc. Clean and fresh with a real line of ripe botrytis fruit. Lots of weight – no attempt at slimness. Complex. Quite a lot to chew on."
- JR, JancisRobinson.com

"Badly hailed in July 2018. Rather open and orangey. Made to be enjoyed. Sleek texture with a little hint of barley sugar. Arguably not quite refreshing enough."
- JR, JancisRobinson.com

"65% Sémillon, 35% Sauvignon Blanc. Deep viscous gold. Definitely less intense and less obviously botrytised than the 2017. Just a little simple. Some barley-sugar character. This may be a bad time to taste it but it doesn't seem nearly as exciting as the 2017. Bit of grilled citrus fruit on the end."
- JR, JancisRobinson.com

"Spicy and fresh and a pure intensity of orange and apricot. Almost syrupy in texture but has the freshness to balance. (JH)"
- JH, JancisRobinson.com

"RS 155 g/l, TA 3.79 g/l. Complex nose. Still obviously embryonic with a hint of ginger and lots of acidity on the edge. Some lemongrass. Far from the sweetest, this wine gives the impression of having been 'built'. Quite a dry finish."
- JR, JancisRobinson.com

"Guiraud walks the line of minerality, florality and richness effectively for me. Lime juice oozes through, you can't hold it back, and your mouth responds. Succulent, with a well judged salinity. Very good. (JA)"
- JA, Decanter.com

"Fresh, ripe and overripe sweet pineapple, mango, apricot and white peach fruits are all wrapped up quite nicely with vanilla and honey coated nuts."
- JL, thewinecellarinsider.com

"Juicy pineapple, apricot, peach and vanilla blend to create the nose. Rich, lush and sweet, the wine finishes with overripe tropical fruits coated with honey."
- JL, thewinecellarinsider.com

"Among the richest, sweetest and densest of Sauternes this year, this is lush, spicy and concentrated, with quite a bit of toasty oak (often the case when young), 155 grams of residual sugar and exotic fruit flavours of passion fruit and pineapple. 2020-28"
- TA, timatkin.com

"This Premier Cru Sauternes is owned by the Peugeot family in partnership with Xavier Planty and Stefan von Neipperg of Canon La Gaffeliere and Olivier Bernard of Domaine de Chevalier. Not tasted En Primeur."
- Farr Vintners

Reviews *“The nose has a mix of flavours rich and ripe yet fragrant the palate has depth with apricots and candied orange peel fleshy on the mid palate. Fresh at the back fragrant bright slightly gingery and salty but it fills out on the finish with rich ripe fruit. 2025-40”*
- Derek Smedley MW

“Pineapple, passion fruit, honey, candied orange peel and spice give the 2016 Guiraud its tropical profile. The flavors are intense, but the structure and feel lean toward the medium-bodied end of the spectrum. Already quite open and expressive, the 2016 will be ready to offer pleasure pretty much upon release. (AG)”
- AG, Vinous

“One of the top Sauternes in this report is the 2016 Château Guiraud, a brilliant wine from a more challenging vintage for the Sauternes region. Beautiful, powerful notes of sugared peach, blood orange, caramelized pineapple, and honey all give way to a full-bodied Sauternes that has loads of sweetness and richness, yet good acidity as well. It does everything right and will offer up incredible pleasure over the coming 25-30 years.”
- Jeb Dunnuck
