

# Château Guiraud 2019

CSPC# 866588

375mlx12

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/>

**Sustainability**

Organic.

Château Guiraud is a pioneer in many areas and uses 100% natural environmental practices. The planting of hedges with various species, the management of the natural grassing of the rows of vines, the establishment of birdhouses and insect hotels illustrate in part our commitment to the preservation of biodiversity and the ecological fight.

**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**

After a mild winter and a cooler spring than the past 5 years, the rainfall was regular and slightly above average. This allowed, from the start, a beautiful establishment of Botrytis cinerea in the berries of sauvignon blanc and semillon from our conservatory. The two frost episodes were luckily avoided on the entire 128 hectares of the property. The first buds developed in moderate quantities from March 18th, and we observed the first flower on May 29th under optimal conditions. During the summer, the natural grassing of the vineyard made it possible to avoid drought. This year, we are still observing the coming together of technical and phenological maturity. Botrytis cinerea thus developed rapidly on freshly ripe berries preserving and amplifying the aromatic liveliness. The harvest ends early on October 11 due to a particular climate. The quality of the vintage undeniably depends on the technicality of the sorting. Reactivity and strategy have enabled us to bring in some very fine grapes.

**Vineyards**

Château Guiraud has been certified in Organic Agriculture since 2011 and has been experimenting with this method of vineyard management since 1996. 2019 is the 9th vintage certified AB. Yield 2019: 5.5 hl / ha. Harvested area: 25 ha. Planting density: 6600 Vines / ha. Average age of the vines: 30 years. 80% sandy gravels 20% clayey gravels Subsoils: deep translucent sands, pure gravels crossed by masses of red clay, limestone marls, bands of oyster limestone, red and white clays.

**Harvest**

This year, the noble rot was exceptionally homogeneous. The fragmented harvest of our Grand Vin began with a first selection on September 9, then two others followed. The rhythm of our secateurs increased crescendo at the beginning of October until October 11th. At the end of the harvest, a particular climate with hot nights encouraged us to finish the harvest quickly. This required a highly skilled workforce to quickly negotiate complex sorts. The quality of the vintage depends on the technicality of sorting. Reactivity and strategy allowed us to bring in very fine wines.

**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**

The first juices are expressed with balance and complexity, where concentration is perfectly combined with astonishing liveliness. 2019 puts one face to face with a nature that is precisely severe and generous at the same time.



**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.

It 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** 3,750 cases made

**Cellaring** Drink 2023-2035

**Scores/Awards** **93 points** - James Molesworth, Wine Spectator - March 2022  
**92-94 points** - Lisa Perrotti-Brown, Wine Advocate Interim Issue - July 2020  
**94 points** - James Suckling, JamesSuckling.com - February 2022  
**94-95 points** - James Suckling, JamesSuckling.com - May 2020  
**93 points** - Jane Anson, Insidebordeaux.com - January 2022  
**93 points** - Jeff Leve, thewinecellarinsider.com - March 2022  
**92-94 points** - Jeff Leve, thewinecellarinsider.com - June 2020  
**94-96 points** - Jeb Dunnuck MW - June 2020  
**93 points** - Jean Marc Quarin (score only) - February 2022  
**94 points** - Falstaff Magazine - June 2020  
**94-95 points** - Vert de Vin - April 2020  
**19 points** - Vinum Wine Magazine (score only) - September 2020

**Reviews** *"Distinctive, with the forward apricot, peach, and quince profile of the vintage but with extra acacia, honeysuckle, and heather notes, which add lift and length through the nicely defined finish. Although unctuous, this has some drive to carry it along nicely. Sémillon and Sauvignon Blanc. Best from 2023 through 2035. 3,750 cases made."*

- JM, Wine Spectator

*"Pale lemon-gold in color, the 2019 Guiraud springs from the glass with vivacious scents of lemon marmalade, orange blossoms, pink grapefruit, and fresh pineapple with hints of candied ginger and musk perfume plus a waft of beeswax. The palate delivers concentrated citrus and dried pineapple flavors with apricot and spicy sparks, lifted by a lively line of freshness, finishing satisfyingly sweet and perfumed."*

Barrel Sample: 92-94"

- LPB, Wine Advocate

*"Acacia honey, apricots, peaches, white tea, lemons, and bergamot on the nose. This is sweet, agile, and bright with a succulent, tangy citrus character. A nimble, zestier expression of Sauternes. From organically grown grapes. Drink or hold."*

- JS, JamesSuckling.com

*"There's purity and brightness to this with dried-peach, lemon and apple character and a fine line of acidity running through the center palate. Spicy finish. Balanced and bright."*

Barrel Sample: 94-95"

- JS, JamesSuckling.com

*"White peach, flowers, roasted pears, grilled nuts, orange tropical fruits, candied apricot and honey nuts are all over the place here. The wine triangulates its richness, sweetness and racy orange and yellow, honeyed fruits with ease. Drink from 2023-2045."*

- JL, thewinecellarinsider.com

*"White peach, yellow tropical fruits, candied orange rind and honeysuckle make their presence known on the nose and palate. The wine is fresh, lively and comes with a bit of spice with honeyed fruit and vanilla in the finish."*

- JL, thewinecellarinsider.com

**Reviews** *“Pretty notes of quince, honeyed orange, white flowers, and apricot-like notes all emerge from the 2019 Château Guiraud, which is medium to full-bodied and has a terrific sense of purity, a focused, elegant texture, and a great finish. Developing more and more complexity with time in the glass, it delivers an incredibly precise, elegant texture that keeps you coming back. Barrel Sample:94-96”*  
- Jeb Dunnuck

*“Medium green-yellow, silver reflections. Yellow stone fruit nuances underlaid with delicate herbs and spices, a hint of botrytis spice, fresh pineapple, delicate to grapefruit tastes. Juicy, yellow tropical fruit, integrated sweetness, pleasant acidity curve, lemony touch, elegant, good ripening potential.”*  
- Falstaff Magazine

*“The nose is fruity, elegant, very discreetly tight and offers a small juiciness, a beautiful definition, an aromatic precision, and a good finesse of the grain. It reveals notes of candied vine peach, crystallized apple, small notes of candied kumquat associated with touches of lychee, small sugared wild fruits as well as fine hints of passionfruit, white flowers, and an imperceptible hint of fresh verbena. The palate is fruity, elegant, racy, well-balanced and offers a beautiful definition, precision as well as roundness, a beautiful finesse of the tension and a fine grain. On the palate this wine expresses notes of on the palate this wine expresses notes of crystallized/fresh vine peach, apple, small notes of lemon associated with small touches of kumquat, apricot as well as a hint of pineapple in syrup, fresh quenette, subtle hints of elderflowers, peach flowers, a subtle hint of candied mandarin and an imperceptible hint of fresh verbena leaf. Good length and persistence. An imperceptible hint of toasted almond on the persistence.”*  
- Vert de Vin

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