
Château Guiraud Grand Vin Blanc 2020

CSPC# 870796

750mlx6

14.0% alc./vol.

Grape Variety

70% Sauvignon Blanc, 30% Semillon

Appellation

Sauternes

Classification

Bordeaux Blanc

Website

<https://www.chateauguiraud.com/signature>

Sustainability

Organic

General Info

Château Guiraud, 1st Grand Cru Classé in 1855, is thus launching a new cuvée, the Grand Vin blanc sec, to accompany G de Guiraud, its other cuvée also produced in AOC Bordeaux dry white. "This great dry white wine was born from the conviction that the terroir of Sauternes, the long experience, the tradition of its 1st Grand Cru Classé, the great grape varieties of the conservatory and the know-how of women and men constituted a natural legitimacy for the birth of a dry white wine of excellence", presents a press release. This new wine is made from plots characteristic of fine sandy and clayey gravel, in organic farming. 11,000 bottles of the 2020 vintage inaugurate this new cuvée.

Winemakers

Xavier Planty

Vintage

A good vintage for a great white wine! The first buds appeared with homogeneity. At the end of March, a sharp frost meant that several plots were to have their production adversely affected. Rainfall returned to normal levels this year, but temperatures were higher than over the previous five years. In these conditions there was an increased risk of contaminations developing in this spring of 2020. Fortunately, our mix of strategy and technicity avoided further loss of production. From beginning to end summer provided a warm, dry climate. Over the last 5 vintages, de-leaving and top-trimming have tended to fade out at Château Guiraud, which is one of the reasons why the vines are better able to cope with drought conditions. Maturation takes place at just the right pace. Starting on August 20th, 120 pickers harvested through to September 7th. The conditions were ideal.

Vineyards

From vines grown on 80% sandy gravels, 20% clay gravels.

Harvest

The grapes are hand harvested in 6kg baskets, from 20th August- 7th September

Vinification/

Partial malolactic fermentation. Then 12 months in barrels with stirring of the lees to develop the aromas and preserve the purity of the fruit.

Maturation

Serve with

We recommend this wine for asparagus-based dishes, fish and lobster terrines, shellfish, and olives. It is also delicious as an aperitif, with fresh cheese and goat cheese.

Production

11,000 bottles made

Cellaring

Drink now - 2028

Scores/Awards

92 points - James Suckling, [JamesSuckling.com](https://www.james-suckling.com) - February 2022

93 points - Jeb Dunnuck MW - April 2022

Reviews

"This has aromas of lime zest, dried pineapples, green mangoes, dried thyme, salted almonds, and pine needles. It's medium-to full-bodied with bright acidity. Layered and concentrated. Plenty of fresh and dried fruit to the herbs and nuts. Drink now or hold."

- JS, [JamesSuckling.com](https://www.james-suckling.com)

"A new wine from this estate and the inaugural vintage, the 2020 Château Guiraud Blanc Sec comes from the estate's vines in Sauternes and is 70% Sauvignon and 30% Semillon that saw partial malolactic fermentation and spent 12 months in barrels. It shows a medium gold hue as well as a bright, crisp, yet still rich bouquet of caramelized Meyer lemons, lime, toasted bread, white flowers, and some classic chalky, mineral-like nuances. Beautiful on the palate as well, it has a layered, medium-bodied, nicely concentrated mouthfeel, good acidity, and a clean finish. It's a richer yet balanced and still lively white that's going to shine on the dinner table. I'd drink bottles over the coming 4-6 years or so, but I certainly wouldn't be surprised to see this evolve nicely for well over a decade."

- Jeb Dunnuck

