
Petit Guiraud 2017

CSPC# 758872

375mlx12

13.5% alc./vol.

Grape Variety
Appellation
Website
Certification
General Info

65% Semillon, 35% Sauvignon Blanc
Sauternes-Barsac

<http://www.chateauguiraud.fr/en/index.php?act=3,7>

Certified Organic in 2011

Château Guiraud is located in Barsac, a commune of the Sauternes appellation, and this very old estate is right around the corner from the venerable Chateau Y'quem. The area is situated at higher elevation than Sauternes, is noted for its accessible, non-cloying dessert wines.

Petit Guiraud is the new name for the second wine made by Château Guiraud, a Sauternes Premier Grand Cru Classé in the 1855 classification. This new name carries with it the responsibility to be worthy of a direct association with the grand vin. The label has been redesigned but remains faithful to the gold and black that has always been a symbol of Château Guiraud and its history. The two labels have an obvious family resemblance; Petit Guiraud's is less austere, with a floral design evoking a light, feminine wine, born of a gentle, harmonious environment.

Petit Guiraud is a modern Sauternes made by Xavier Planty, a co-owner and Château Guiraud's oenologist since 1982.

Petit Guiraud is produced without chaptalisation or cryoextraction, or any other form of enrichment, and meets the same standards as Château Guiraud. Château Guiraud is the only Premier Grand Cru Classé of 1855 to have obtained organic certification for its vineyard and to be strongly committed to a broad and genuine consideration of the environmental issues of wine production.

Winemaker
Sustainability

Xavier Planty

Château Guiraud got Organic Farming certification in early 2011 and has managed the vineyard using organic methods since 1996.

Vintage

It is not rare to hear people speaking of the mystery surrounding the years with a 7 and 2017 is no exception to the rule. This is our story of a vintage that is held to be complex and which required the full attention of our technical team throughout the year.

2017 got off to a slow start, the mild and relatively dry winter is still in most peoples' minds. Following 6 days of training to learn how to analyse the condition and the behaviour of the vines, a traditional pruning at 2 buds was decided upon. This primordial step allowed us to ascertain the stable and healthy state of the vineyard. Thus, the first diagnosis concerning the future quality and yield had been established.

However, it came as a surprise to everyone when the early-season calm was interrupted between April 26th and 28th. Several cold snaps in succession affected the vineyards of Bordeaux and that of Chateau Guiraud. With temperatures falling to -1° great damage was done to the developing vines, affecting 40% of the vineyard.

In order to limit the losses the technical team immediately got to work to bring first-aid to the suffering vines. The frost-bitten canes were removed, the non-fruit-bearing vines had their shoots removed, and each plant had to be evened up in order to anticipate next year. At this point in time we were living in the hope of a wealth of base buds developing.

The dry air and perfect exposure to the sun in May and June meant that the flowers and the buds quickly became visible. This was very similar to the situation in 2008 when, further to a 50% loss during the night of April 6th, a great Sauternes was produced. Hope and motivation were greatly enhanced at Guiraud.

From July the technicians were pleased to observe the appearance of well formed bunches despite the absence of fruit on certain plots that had been affected by the



frost. The vines then began to grow quickly and veraison took the time required for its development. Ripening took place in optimum conditions of dry climate and healthy vines. The meteorological station revealed 200mm less rainfall than at the same date in 2016.

On August 24th the harvest of G de Guiraud, the chateau's Bordeaux dry white wine, kicked off. A team of 30 pickers was charged with the task of keeping an eye on the ripening process to manually pick only the fully-ripe berries. The harvest was exceptionally early and the disparity between maturity in the different plots made the first picking rather complicated.

Following a short pause in the harvest of the dry white the last pickings were carried out between September 6th and 8th. The results were encouraging, for each plot the musts were perfectly well balanced and intensely vivacious. At this point the cellar was transformed into a veritable laboratory in which the batches that were to become G de Guiraud over the next ten days or so were analysed morning and evening. The wine was then sent to age for 7 months in barrels that have previously aged our Sauternes Premier Grand Cru Classé in 1855.

As for our Sauternes (Chateau Guiraud Premier Grand Cru Classé in 1855 and Petit Guiraud), the first autumnal mists very soon began to reflect the authenticity of the grapes with the beneficial botrytis Cinerea already present in the majority of the chateau's plots.

Qualified labour is always difficult to find for this ancestral harvest and the technical team were beginning to feel anxious as the time to harvest approached. All had the same wish: to harvest the optimum expression of what the property is capable of.

On September 5th the first picking was launched, with the principal aim of cleaning up the vineyard and spotting where the healthiest grapes were.

September rolled by; there were several days of high humidity, sometimes with 15 or 20mm of rain, alternating with warm weather but without extremes. This climate is optimum for the development of 'noble rot' and allowed us to organize an abundant second picking on September 27th, 3 weeks after the first one.

The excellent sanitary condition of the vineyard towards the end of the season provided the opportunity for a third and final picking from October 5th to 10th.

It is henceforth possible to confirm that the 2017 vintage, although feeble in quantity, will develop into a nectar of great quality.

Vineyards Surface: 85 ha; The soil is sandy gravel for 80% of the surface and clay gravel for the remainder; Subsoils are translucent sands, pure gravel crossed through with red clay and limestone marls, fossilised oyster bed and red and white clay.
Grapes varieties and pruning: Sémillon (65%) pruning à cots and sauvignon (35%) pruning with long branches; Density of plantation: 6660 pieds/ha.
Root stock: Riparia, 33 09, 101 14, 161 49; Average age of the vines: 15 years

Harvest Manual picking only, by several sortings on botrytised berries. A minimum potential charge of 20% alcohol is required to start the harvest.

**Vinification/
Maturation** Partly in temperature-controlled stainless-steel vats and partly in barrels. The different batches are fermented until they reach equilibrium (about three weeks), the nature of which depends on their plot selection. Chaptalization, cryo-extraction and any other enrichment technique are strictly prohibited.

Ageing in vats and barrels for 12 months

Tasting Notes Petit Guiraud is a fresh and precise Sauternes and is result of a long period of reflection on the wine style and its drinkability. As the flag-flyer for modernity and accessible pleasure, Petit Guiraud is a slice of luxury to be enjoyed every day.

Serve with Quail, roasted poultry with figs. Perfect to pair with soft cheeses and a cured ham like a prosciutto for a great contrast of salty and sweet. Light desserts.

Production 3,333 cases made.

Cellaring Drink now through 2030

Scores/Awards **89 points** - James Molesworth, Wine Spectator - Web Only 2020

Reviews *"Mango, papaya, hazelnut and creamed yellow apple flavors meld nicely in this broad, soft, forward sweetie, ending with a lemon pâte de fruit note. Sémillon and Sauvignon Blanc. Drink now through 2030."*
- JM, Wine Spectator
