

Château Guiraud 2009

CSPC# 742368

375mlx12

13.9% alc./vol.

Grape Variety

65% Semillon, 35% Sauvignon Blanc

Appellation

Sauternes

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. The aging in barrels lasts 24 months.

Tasting Notes

This vintage is simply extraordinary. With a beautiful yield, we have produced a powerful wine, very aromatic, that present a perfect alcohol sugar- acid balance and an impressive purity of botrytis. The 35% sauvignon Guiraud speaks again and makes this wine a brilliant freshness and aerial sugars. In the mouth, we find both the pink grapefruit, lemon confit, notes of apricot, an opulence supported by a very roasted botrytis. An impeccable picking allows a wide definition of the growth and an obvious representation of the terroir of Guiraud; a tight, straight and pure wine.

Production

11,000 cases made

Cellaring

Drink 2018-2025

Scores/Awards

96 points - James Molesworth, Wine Spectator - March 31, 2012

95-98 points - James Suckling, Wine Spectator - Web Only 2010

94-96 points - Robert Parker, Wine Advocate #188- April 2010

94-96 points - Neal Martin, Wine Journal - April 2010

95-97 points - Roger Voss, Wine Enthusiast - September 8, 2010

91-94 points - Ian D'Agata, ST's International Wine Cellar - May/June 2010

18 points - Jancis Robinson, JancisRobinson.com - April 20, 2010

18 points - Chris Kissack, The Wine Doctor - May 2012

17.5-18.5+ points - Chris Kissack, The Wine Doctor - March 2010

18.5 points/5 stars - Stephen Spurrier, Decanter.com - April 2010

98-99 points - Jane Anson, The New Bordeaux - April 2010

18.5 points - Jean Marc Quarin - March 2010

97 points - Tim Atkin, MW - timatkin.com - April 2010



Reviews

"This is a bird of a different feather, with an exotic, vibrant aroma of toasted coconut, followed by an almond cream note that gives way to the core of green fig, papaya, Cavaillon melon and honey. There's stunning richness and mouthfeel, with the power to be one of the longer-lived wines of the vintage. Very impressive. Best from 2015 through 2040. Tasted twice, with consistent notes. 11,000 cases made"

- JM, Wine Spectator

"This rocks with botrytis, offering spicy almond, peach pie and dried apricot on the nose and palate. Full and very sweet, with a long finish. So much dried fruit. Oily and powerful. Some bitterness. 35 percent Sauvignon Blanc and 65 percent Sémillon. Score range: 95-98"

- JS, Wine Spectator

"The 2009 Guiraud is very tight on the nose, taking time to unfurl, with notes of apricot, peach, a touch of honeysuckle and quince. Good definition. The palate is impressive: tightly coiled, honeyed fruit, very fine acidity, linear at first then fanning out across the finish with notes of dried apricot, nectarine, a touch of almond and a faint hint of spice. With good length and unctuous on the finish, this Guiraud is impossible to ignore."

- RP, Wine Advocate

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- NM, Wine Journal

"95-97 Barrel sample. Poised well between complex dry botrytis and very sweet, ripe fruit, this is a concentrated wine, full of richness rather than total sweetness. There is a final burst of spice"

- RV, Wine Enthusiast

"(a 65/35 blend of Semillon and sauvignon; 13.9% alcohol; 139 g/l residual sugar) Bright golden yellow. Captivating spicy aromas of peach nectar, honey, ginger and menthol. Quite suave on entry, then rich and chewy in the middle, with lovely cut to its honeyed peach, melon, ripe citrus and lemongrass flavors. Thanks to lively acidity this wine conveys an impression of impeccable balance, and the high sauvignon content contributes to a fresher, lighter mouth feel. Finishes extremely long and pure, with vibrant lingering notes of gingery oak and clean botrytis. Extremely easy to drink."

- ID, International Wine Cellar

"Interesting nose with a bit of an edge - really appetising as well as very sweet. I failed to spit this one - always a good sign. Very long and a good combination of structure, acidity and very ripe fruit. Tightly laced even if not the sweetest. Interesting smokiness on the nose. Drink 2018-2035. 18"

- JR, JancisRobinson.com

"This has a really beautiful character on the nose, showing some botrytis character coming through here, with scents of almond praline alongside the white peach and pear. The palate is still quite restrained though, showing the depth of the residual sugar but without great botrytis complexity as yet. A very fine and convincing if still slightly primary character. This has really super appeal. Very rich too and showing a dense and grippy character rather than the lifted freshness of the 2011s. From a Grand Cru Classé Tasting. 18/20 (May 2012)"

- CK, The Wine Doctor

"Residual sugar 135 g/l and 35% Sauvignon Blanc in the blend. A fine, dense character on the nose here, oaky fruit, lifted by the scents of white flowers. Dense fruit on the palate, not so bright or as fresh as some other wines despite all that Sauvignon but showing lovely fruit and fine acidity. Its richness imbues it with an oily substance, a typical Guiraud richness. Very good potential here. From my 2009 Bordeaux en primeur assessment. 17.5-18.5+/20 (March 2010)"

- CK, The Wine Doctor

"Great pure noble rot aromas (apricot, mango), huge body, huge liquor, monumental but silky and supremely elegant, immense length, a great classic of the vintage in preparation and not at all very far from Yquem level as are some other first growths too. 18,5"

- SS, Decanter.com

Reviews *“My highest score given to this wine en primeur. Pale yellow. Botrytis nose, very fine, subtle, aromatic. He feels the serious expression on Semillon. Very cool. Mouth in great detail, the wine back to the palate tastefully and a no mass effect. Deep, rich and subtle at the same time, it finishes long and very, very tasty, with a great balance. This is the great wine that 35% Sauvignon will keep it cool and distinguished without any heaviness over the years. 18,5”*
- J-MQ

“The freshness of the Sauvignon Blanc is what makes this wine so bright and harmonious. Overall, the blend is waxy, toasty and stylish, with oak, vanilla spice and honeysuckle and grapefruit characters combining stylishly on the palate. Not far behind Yquem in 2009, and that is high praise indeed. Long, elegant and refreshing. Residual sugar 139 grams per litre. 10+ years.97”
- TA, timatkin.com
