

Château Guiraud 2014

CSPC# 758866 750mlx12 13.7% alc./vol.
CSPC# 790284 750mlx6 13.7% 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.

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. Aged 24 months.

Tasting Notes As always Guiraud shows why it's one of everyone's favorite Sauternes. The exquisite aromatics, of honey, apricots, marmalade, beeswax and the sensation of ripe peaches just melting in the mouth is an experience hard to forget. Perfect balance between the acidity and the sweetness. Fantastic!

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. 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 2,500 cases made

Cellaring Drink 2018-2038

Scores/Awards **95 points** - James Molesworth, Wine Spectator - March 31, 2017
94-97 points - James Molesworth, Wine Spectator - Web Only 2015
93-95 points - Neal Martin, Wine Advocate #218 - April 29, 2015
95 points - James Suckling, JamesSuckling.com - February 2017
92-93 points - James Suckling, JamesSuckling.com - April 2015
93-95 points - Roger Voss, Wine Enthusiast - March 1, 2015
17 points - Jancis Robinson, JancisRobinson.com - April 2015
93 points - Ian D'Agata, Decanter.com - April 2015
90-93 points - Anthony Galloni, Vinous - April 2015
95 points - Jeff Leve, thewinecellarinsider.com - February 4, 2017



Scores/Awards **94 points** - Tim Atkin, MW - timatkin.com - March 2017
90-94 points - Derek Smedley, MW - April 2015
93 points - Lea & Sandeman Wine Merchants - March 2017
93 points - Jeannie Cho Lee MW, asianpalate.com - March 2015
17 points - Gault & Millau (score only)
18 points - Vinum Wine Magazine (score only)

Reviews *"Not shy, with unctuous dried apricot, peach and tangerine fruit flavors, augmented with ginger, bitter orange and bitter almond notes that add tension. Expressive, with a floral twinge on the finish imparting lift. Best from 2020 through 2040. 2,500 cases made."*
- JM, *Wine Spectator*

"A juicy, engaging core of apricot, nectarine and green fig is backed by ginger and spiced apple accents. Orange zest notes enliven the finish even more. Shows solid length, power and precision. Score range: 94-97"
- JM, *Wine Spectator*

"The Château Guiraud 2014 has a perfumed bouquet with clear honey, beeswax and honeysuckle aromas that are well defined. The palate is fresh and taut on the entry: good tension and focus here, very harmonious with a gently build in the mouth towards a satisfying marmalade and quince-driven finish. This is a finely crafted Guiraud that will be a class act."
- NM, *Wine Advocate*

"The lush mango and papaya nose lead into a wonderfully rich and concentrated palate, which also has bright acidity that really lights the whole thing up and pulls your hand back to the glass for more! Drink or hold."
- JS, JamesSuckling.com

"There's a pretty core of dried fruit and botrytis with dried apricots. Full body. Tight now."
- JS, JamesSuckling.com

"93–95. Barrel Sample. With a lime element, this wine is as fresh and fragrant on the nose. Deliciously fruity with ripe yellow fruits on the palate, an intense acidity brings a vein of freshness on the finish."
- RV, *Wine Enthusiast*

"Relatively deep gold. Lightly cheesy nose and then massive sweetness on the palate. Really full and impressive. Long and full but with freshness on the finish. Interesting! (JR)"
- JR, JancisRobinson.com

"Tropical and orchard fruit are lifted by spicy botrytis notes, crystallised ginger and lemon verbena. Balanced and refined, yet bigger than usual but remarkably fresh thanks to vibrant acidity."
- ID, Decanter.com

"This is really rocking! The levels of acidity give this all the lift you need, so that the sweet, honey drenched, tropical fruit and vanilla can really shine."
- JL, thewinecellarinsider.com

"Generally, among the star turns in Sauternes, Guiraud has produced another impressive wine in 2014. It's a highly aromatic, complex sticky with layers of fruit, oak and acidity. Crisp and focused, with classy oak integration and good ageing potential. (One of Tim's Top 10 Sweet Whites.)"
- TA, timatkin.com

"Sweet and ripe on the nose the palate has depth the richness of apricot and caramelized orange peel. Lighter and fresher in the middle very easy and forward seems drinkable now. It fills out at the back the finish rich and sweet."
- Derek Smedley MW

Reviews *“The freshness of the Sauvignon Blanc shines through in the Guiraud. The gold color is more evolved compared with the other sweet wines served in this blind tasting of UGC Sauternes and Barsac wines. Elegant, pure and linear in focus with good intensity and detailed flavors. Not as long in the finish as expected from the pretty fruit.”*

- JCL, asianpalate.com

“The 2014 Guiraud is another of the richer, more honeyed wines of the vintage. Candied orange peel, mint, wildflowers and mango are some of the notes that meld together in an unctuous yet mid-weight Sauternes built on texture and resonance. (AG)”

- AG, Vinous

“Huge impact here. Dense, almost treacle-like richness to the compact fruit. This is long, lots of weight, full of dried apricot and good whiff of spiced raisins. Good drive and super texture.”

- Lea & Sandeman Wine Merchants
