

# Château Guiraud 2020

CSPC# 866588

375mlx12

13.5% alc./vol.

113 g/L residual sugar

## 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

Following on from a mild, humid autumn, the winter was dry and also mild, which meant that the awakening of the vines was rather precocious. A spell of frost in late March thus had a detrimental effect on production as several plots were affected. Summer brought with it a warm dry climate. Over the last 5 years, de-leafing and top-trimming have tended to fade out at Chateau Guiraud. This allows the vines to better withstand the constraints of drought conditions. Maturity was attained exactly as predicted; the Botrytis Cinerea developed on cue and rapidly produced the magical 'noble rot'. Starting on September 8th, almost 120 pickers harvested fresh, homogeneously botrytised grapes. At the end of the month, however, non-stop rain meant that it was not possible to complete the harvest. The harvest of our Grand Cru was therefore concentrated in September. The grapes were recently mature, which constitutes a trump card for the preservation of aromatic freshness.

## 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

The harvest took place during the month of September, as it was impossible in October due to continuous rain. The ripe fruit revealed beautiful, fresh aromas. Harvested manually, the grapes were rigorously sorted three times to keep only the grapes of optimal quality. This thorough selection process and the climatic conditions of the spring resulted in a low yield of high-quality fruit in 2020.

Starting date: 8th September Ending date: 24th September Number of pickings: 3 Yield just 8.32 hl/ha.

## Maturation

The fermentation is made in new oak barrels over a period of 3-6 weeks. 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 thing you will notice upon tasting is the nice tension, great purity arising from the particularly rigorous selection of the fruit. The aromas of fresh botrytis and spices are easily identifiable. The silky texture combines with notes of fresh quince and apricot leading to a very distinguished finish. 2020 will be remembered for the pleasure it procures, even when enjoyed in its youth. I must confess that the Chateau Guiraud 2020 is very séduisant. Luc PLANTY (march 2021)



**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** 1,250 cases made. 15,000 bottles.

**Cellaring** Drink 2025-2045

**Scores/Awards** **93 points** - James Molesworth, Wine Spectator - March 2023  
**92-94 points** - Lisa Perrotti-Brown, Wine Advocate - July 2021  
**94 points** - James Suckling, JamesSuckling.com - January 2023  
**94-95 points** - James Suckling, JamesSuckling.com - May 2021  
**95-97 points** - Roger Voss, Wine Enthusiast - February 2022  
**16.5+ points** - Jancis Robinson, JancisRobinson.com - June 2021  
**94 points** - Jane Anson, Decanter.com - May 2021  
**94 points** - Jane Anson, Insidebordeaux.com (score only) - January 2023  
**94 points** - Jeff Leve, thewinecellarinsider.com - March 2023  
**93-95 points** - Jeff Leve, thewinecellarinsider.com - May 2021  
**92 points** - Tim Atkin, MW - timatkin.com (score only) - April 2021  
**93-95 points** - Antonio Galloni, Vinous - February 2022  
**91 points** - Jean Marc Quarin (score only) - April 2021  
**94 points** - Peter Moser, Falstaff Magazine - May 2021  
**95-96 points** - Vert de Vin - May 2021  
**93-94 points** - La Revue du Vin France (score only) - January 2022  
**92-93 points** - Bettane & Desseauve (score only) - July 2021  
**18 points** - Vinum Wine Magazine (score only) - September 2021

**Reviews** *"Bright, juicy and with good freshness, this pushes a mix of yellow apple, pineapple, and white peach to the fore, backed by a long elderflower honey note that holds the finish prettily. Sémillon and Sauvignon Blanc. Drink now through 2035. 1,250 cases made."*  
- JM, Wine Spectator

*"Pale lemon-gold in color, the 2020 Guiraud opens with enchantingly earthy notes of wild mushrooms, crushed rocks and white truffles, giving way to a core of peach tart, preserved mandarin peel and poached pears, plus wafts of lemongrass and lime leaves. The palate is suitably rich and decadent, framed by a racy backbone and satiny texture, finishing long with loads of mineral and earth sparks."*  
- LPB, Wine Advocate

*"Apricots, honeysuckle, lemons, mango crumble, earl grey and vanilla beans on the nose. Pretty spice notes that keep going, married with fresh zesty undertones. Elegant, even somewhat understated, with a long and vibrant finish. Drink now."*  
- JS, JamesSuckling.com

*"Spicy and intense with dried-apple, peach, and some stone character. It's medium-bodied and sweet, yet fresh and vivid."*  
- JS, JamesSuckling.com

*"95-97. Barrel Sample. Tightly structured and with its impressive balance between sweetness and a taut texture, this wine is obviously set for some considerable aging. The dry core of botrytis balances its density and its dark marmalade flavors. This wine has a great future. Organic."*  
- RV, Wine Enthusiast

*"Full bottle 1,360 g. Undated cask sample. 65% Sémillon, 35% Sauvignon Blanc. Organic certification since 2011. Yield just 8.32 hl/ha. Fermentation and ageing in oak barrels (90% new) for 18 to 24 months. Very introvert aromatically at the moment although there is a bit of botrytis on the palate. Waxy, round texture and really pretty sweet. Lots of interest here."*  
- JR, JancisRobinson.com

**Reviews** *“This is hugely appealing. Fleshy and exotic, with saffron and cinnamon, luscious and rich in a way that is a little atypical for the signature of Guiraud - you feel the concentration of the vintage, although the necessary lift on the finish comes in through white pepper spice, fennel, white pear and passion fruit. 2020 is the 10th vintage to be certified as organic.”*

- JA, Decanter.com

*“With a lean to the orange side of the style range you find a wealth of candied mangos, roasted tangerine, orange rind, and apricots with nuances of roasted nuts, flowers, spice, and honey. The racy, vibrant finish provides a balance between its decadently sweet, orange tropical fruits, pineapples, and white peaches topped with honey, spice, and racy freshness. Drink from 2023-2050.”*

- JL, thewinecellarinsider.com

*“Roasted nuts, pears, pineapple, white peach, mango, and honeysuckle make a gorgeous perfume. On the palate the wine shines with its perfect balance between all the decadently sweet pineapples and candied apricots coated with honey, and ample refreshing acidity keeping everything balanced between sweet and fresh.”*

- JL, thewinecellarinsider.com

*“The 2020 Guiraud is fabulous. Usually a more opulent wine, the 2020 impresses with its translucent personality. Orange confit, apricot preserves, chamomile, and dried flowers all develop in the glass. I very much like the energy here. A classy, impressive wine.”*

- AG, Vinous

*“Medium yellow gold, silver reflections. Underlaid with fine wood savouriness, fully ripe apricot fruit, fresh tangerine zest, inviting bouquet. Juicy, elegant, fine fruit expression, delicate banana and yellow peach, discreet acidity, mineral underpinnings, silky style, all of a piece, already accessible, certain ageing potential.”*

- PM, Falstaff Magazine

*“On the nose, fresh, fruity, sophisticated and offers precision, nice definition and a fine edgy side. It reveals notes of lemon, zest and more lightly pure minerality/fresh minerality combined with hints of fleshy/fresh apple, crystallized citrus as well as discreet hints of spice, verbena, peach blossom, and pepper (in the background). On the palate, fruity, precise, fresh, taut, balanced and offers a juicy/mineral frame, good definition, gourmandize as well as a crystallized side, richness (in balance/mastery), a nice freshness and a certain airiness. The wine expresses note of candied green apple, crystallized/fresh peach and more lightly fresh white berries combined with hints of lychee, berries in syrup, verbena, sweet yuzu as well as fine touches of verbena, peach blossoms, and a subtle waft of acacia. Good length.”*

- Vert de Vin