

Petit Guiraud 2009

CSPC# 773672

750mlx6

13.5% alc./vol.

Grape Variety

65% Semillon, 35% Sauvignon Blanc

Appellation

Sauternes

Website

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

General Info

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. It is made partly from batches that have been fermented in temperature-controlled stainless-steel vats and partly from batches fermented in new French oak barrels, which provide and restore freshness and minerality to the wine. This perfect balance, which results in an extremely refined sweetness, is given extra freshness by a high proportion of Sauvignon.

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.

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 : Semillon (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

Entirely manual, with successive selective harvests (2-6 harvests) of botrytized grapes. A minimum potential alcohol level of 20° is required to begin harvesting.

Maturation

Fermented separately by parcel and matured in new barrels for 12 months. This wine is partly fermented batch temperature controlled stainless steel vats and partly fermented lots in new barrels of French oak. The perfect balance of sugars the wine gives extremely fine and is reinforced in its freshness and minerality with a high proportion of Sauvignon.

Tasting Notes

You'll find the sweetness restrained yet pleasant, and the wine is alive with vibrant floral aromas and flavors of lemon preserves, apricot jam, and white peach. It maintains its freshness through with good acidity that balances out the delicate sweetness.

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. An excellent pairing with food, try this with trout in a lemon caper sauce for a quirky but thrilling pairing.

Light desserts.

Production

4,205 cases made.

Cellaring

Drink now through 2020



Scores/Awards **91 points** - James Molesworth, Wine Spectator - March 31, 2012

87 points - Jeannie Cho Lee MW, asianpalate.com - April 2012

88 points - Falstaff Magazine (score only)

Reviews *"This has a nice broad feel to its coconut, fig and creamed pear notes. The long finish sports mouth-coating tropical papaya and guava flavors, with a toasted hazelnut hint waiting to break out. Quite rich, but still forward and approachable now. Drink now through 2020. 4,205 cases made."*

- JM, Wine Spectator

"This is a light, elegant, fresh sweet wine with a residual sugar of 75-80gm/L and 13.5% alcohol. One year aged in oak and in tank. This wine was launched 1 year ago and replaced the packaging of the old wine called Dauphin de Guiraud which existed since 1981. Currently around 100,000 bottles of this wine are made and sold direct to merchants rather than through Bordeaux négociants. Tasted in Bordeaux, France. Maturity: Drink. (01-Apr-2012)"

- JCL, asianpalate.com
