
Petit Guiraud 2016

CSPC# 758872

375mlx12

13.5% alc./vol.

Grape Variety

65% Semillon, 35% Sauvignon Blanc

Appellation

Sauternes

Website

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

Certification

Certified Organic in 2011

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 Château 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.

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

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

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

With a significant proportion of sauvignon (35%), just as its elder brother, Petit Guiraud stands out by its delicacy and its airy sugar content. From the scent to the taste, Petit Guiraud 2016 immediately succeeds in seducing us by the freshness of its fruit: grapefruit, passion fruit, pineapple... Thanks to a very rigorous plot selection, Petit Guiraud expresses something different of the Château Guiraud's terroir. The wine is floral and feminine, very tasty and light!

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.

Cellaring

Drink now through 2020

Scores/Awards

15.5 points - Jancis Robinson, JancisRobinson.com - September 2018

Reviews

"Light, sweet, fresh and clean but probably overpriced for a second wine. Worth going for the top wines with their extra dimension and ageability?"

- JR, JancisRobinson.com

