Wijnfiche

G de Guiraud | Bordeaux Sec | BIO
France (BORDEAUX) — 2023

Domain

Ch. Guiraud

Château Guiraud came into the hands of the Guiraud family in 1766 and is situated in the heart of the Sauternes region in Bordeaux. The estate spans an impressive 128 hectares of vineyards surrounded by forests. In 1855, the château was honored for its longstanding dedication, earning the prestigious title of "1st Grand Cru Classé en 1855" alongside Château d'Yquem. In addition to its exceptional quality, the estate has distinguished itself over the centuries by placing a high emphasis on biodiversity and ecology. As pioneers, they were the first Premier Grand Cru Classé to receive their certification for organic viticulture in 2011. Since 2022, powerwoman Sandrine Garbay has been at the helm of Château Guiraud. The three decades of experience she gained at Château d'Yquem will undoubtedly assist Château Guiraud in producing the world's finest sweet and botrytized wines.

Vinification

The picking is done manually and this in 3 times to pick the most ripe grapes. 80% of the fermentation takes place in ex-Sauternes cask, so that the wine, just like the Guiraud 1st Cru, delivers fresh aromas with notes of "botrytis". The remaining 20% ??yeast in stainless steel cuves. After three weeks of fermentation, the wine in barrique matures for 7 months on its fermentation residues, with batonnages.

Taste

The wine has a yellow color with green hues. The nose is elegant with citrus fruit aromas, white flowers, exotic fruits and many minerals. It is a fresh, pure wine that is very aromatic. A wine that ends with notes of mint and lemon.

Food pairing

Fish - oysters | Lobster | Salmon - smoked

General information

Type: White wine
Grape varieties: Sauvignon blanc (53%), Sémillon (47%)
Viticulture: Organic
Storage (years): + 3-5
Serving temperature: 10 °C
Taste profile: Complex with oak

