Wijnfiche

Château Guiraud - 1er G.C.C. | Sauternes France (LIKOREUS FRANKRIJK) — 2010

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

Manual picking only, by several sortings on botrytised berries. A minimum potential charge of 20% alcohol is required to start the harvest. Total pickings: 4. Main picking: 2 nd and 3rd. Fermentation: in oak barrels 90% new 10% from a first wine – lasts 3 to 6 weeks. Ageing: in barrels for 18 to 24 months depending on the vintage.

Taste

With a great yield, we have produced a powerful wine, very aromatic, that present a perfect alcohol-sugar-acid balance and an impressive purity of botrytis. The difference with 2009 is the cold temperature we had during august & september. These days and nights cold weather permit to preserve the aromatic precursor and the acidity of the berry. That is why Château Guiraud 2010 has a spectacular balance and freshness always reinforce by 35 % of sauvignon. It presents intense aromas, hawthorn flowers, fresh fruit, with a minty note which characterizes the vintage. The feeling in mouth is magnificent, soft, but robust. The tonic feeling of the botrytis is amplified by a great freshness. Mouth aromas strengthens up the nose: the botrytis now shows them crystallized, of great precision and purity. The aftertaste is long. The sugar power never gives heaviness: It is the magic of natural sugars sublimated by botrytis

Food pairing

Desserts | Foie gras | Cheese - Gorgonzola

General information

Type: White wine

Grape varieties: Sémillon (65%), Sauvignon blanc (35%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 8-10 °C

Taste profile: Sweet

