



Wijnfiche

**Château Guiraud – 1er G.C.C. |
Sauternes
France (LIKOREUS FRANKRIJK) – 2022**

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 terroir consists of 80% sand and 20% clay, with a subsoil of sand, limestone, and fossil deposits. Harvesting is carried out using a meticulous selective approach, with several passes through the vineyard to retain only the finest botrytised grapes. Fermentation takes place in new oak barrels, followed by a gentle ageing period of 18 months.

Taste

This Premier Cru is a true expression of purity and balance. Made from grapes affected by noble rot (botrytis), the wine opens with a refined, layered bouquet of white flowers, mirabelle plums, and tangerine, enhanced by exotic and lightly candied notes. On the palate, it is rich and concentrated, with a sweetness that remains elegantly balanced by the wine's freshness.

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

