Wijnfiche

Petit Guiraud - Sec. vin du Château Guiraud | Sauternes | BIO France (LIKOREUS FRANKRIJK) — 2019

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 vines for the second wine are 35 to 40 years old. The harvest takes place in several phases, each time selecting the sweetest grapes with noble rot or botrytis. The fermentation is partly in stainless steel cuves and partly in barriques. It happens lot by lot and lasts about three weeks, until the perfect balance is achieved between alcohol and sweetness. After this, the wine matures for 12 months, partly in barrique and partly in cuve.

Taste

In the nose slightly fruity (pineapple and pear), mixed with honey and a hint of spiciness. In the mouth exotic fruit (mango) and honey. Perfectly balanced due to the minerals present, sufficient freshness and refined sweetness.

Food pairing

Sorbet from raspberries | Fruity deserts | Foie gras | Tarte tatin | Cheese - Gorgonzola | Cheese

General information

Type: White wine
Grape varieties: Sémillon (65%), Sauvignon blanc (35%)
Viticulture: Organic
Storage (years): > 10
Serving temperature: 10 °C
Taste profile: Sweet

