



Wijnfiche

**G de Guiraud – MAGNUM | Bordeaux**  
**Sec | BIO**  
**France (BORDEAUX) – 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 grapes are harvested at optimum ripeness from the vineyard used specifically for the G de Guiraud. The harvest took place very early, between 18 August and 7 September. The earliest harvest in history of this domain! 6-month maturation on yeast cells ('sur lie') of which 50% in inox and 50% in wooden barrels (previously used for the Sauternes 1er Grand Cru Classé). Only a small proportion (5%) undergoes malolactic fermentation. Average yield of 200,000 bottles.

**Taste**

Pale yellow colour, very bright. Nose of passion fruit and pink grapefruit, with a nice minty freshness and a nice salivating greediness. On the palate, we find the freshness of the ripe Sauvignon, then very quickly the evolution towards the roundness and the slightly brioche notes of the Semillon brings a lot of flesh to this pretty and very accessible dry white.

**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

