



I<sup>er</sup> GRAND CRU CLASSÉ EN 1855

# CHÂTEAU GUIRAUD

SAUTERNES

TECHNICAL SHEET 2014



*Throughout its own history, Château Guiraud has shown INDEPENDENCE and charted its own path. The property's PIONEER spirit leads it to create his own conservatory of grape varieties. In 1996, the team began a deep cultural revolution by engaging itself in the study of BIODIVERSITY. In 2011, Château Guiraud became the first 1st Great Growth in 1855 to receive Organic Farming certification. Today, the principles of permaculture carried out on the estate helps the quality of our 1st Great Growth.*



## TASTING NOTES

JAMES SUCKLING : 95/100 (April 1, 2017)

WINE SPECTATOR : 95/100 (March 1, 2017)

DECANTER : 18/20 (April 13, 2015)



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## TECHNICAL SHEET

Vintage 2014

### VINEYARD MANAGEMENT

Château Guiraud got Organic Farming certification in early 2011 and has managed the vineyard using organic methods since 1996. 2014 is the 4th vintage to be certified as organic..

### TERROIR

Soil : 80% sandy gravels, 20% clay gravels  
Subsoil : deep translucent sand, pure gravels crossed by red clay and limestone marls, fossilized oyster beds and red and white clay.

### HARVEST

Harvest : Manual picking only, by several sortings on botrytised berries. A minimum potential charge of 20% alcohol is required to start the harvest.

Starting date : September 17

Ending date : October 29

Number of pickings : 4

Main pickings : 3rd and 4th

### VINIFICATION

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

### PRODUCTION

In average : 100000 bottles per year

In 2014 : 50000 bottles

Yield 2014 : 9 hl/ha

### SERVICE

Température : 9-10 °C



AOC : Sauternes

Vines area : 85 ha

Vine Density : 6600 Plants / ha

Average age of the vines : 35 years

Blending : Sauvignon blanc (35%), Sémillon (65%)

### TASTING COMMENT

"Mild temperatures at the beginning of the year led to an early flowering, followed by very fresh temperatures in Spring and Summer. A very sunny weather at the end of August marked the start of a wonderful Indian Summer that truly saved the vintage. We then had optimal harvest conditions with four successive selections from September 17 to October 29. As far as volume is concerned, we will have to do with half the grapes we should have harvested. This represents approximatively 5000 cases. The 2014 vintage which is certified Organic Farming for the 4th year has all the quality a great Château Guiraud vintage has : freshness, tension, balance and aromatic purity." Xavier Planty



## Tasting notes for 2014 vintage

### **DECANTER - April 13, 2015**

« Tropical and orchard fruit are lifted by spicy botrytis notes, crystallised ginger and lemon verbena. Balanced and refined, yet bigger than usual but remarkably fresh thanks to vibrant acidity. »

**Rating: 18/20**

### **JAMES SUCKLING - April 1, 2017**

« The lush mango and papaya nose leads into a wonderfully rich and concentrated palate, which also has bright acidity that really lights the whole thing up and pulls your hand back to the glass for more! Drink or hold.

95/100 »

**Rating: 95/100**

### **WINE SPECTATOR - March 1, 2017**

« Not shy, with unctuous dried apricot, peach and tangerine fruit flavors, augmented with ginger, bitter orange and bitter almond notes that add tension. Expressive, with a floral twinge on the finish imparting lift. Best from 2020 through 2040. 2 500 cases made. »

**Rating: 95/100**