

# G de Château GUIRAUD, Bordeaux Blanc Sec

The Gateway to Château GUIRAUD, G de Château GUIRAUD is a dry white wine made from grapes harvested at their optimum maturity from a dedicated plot selection. It is aged for 6 months on lees, half in stainless steel vats and half in barrels previously used for one wine, the Sauternes classified 1er Grand Cru Classé in 1855. The balanced blend of Sémillon and Sauvignon, along with a malolactic fermentation carried out on some lots, gives it its uniqueness. Fresh whilst very aromatically expressive, G de Château GUIRAUD can be appreciated from an early age, and adapts easily to all occasions and all types of cuisine.



## 2024 VINTAGE



**AOC Bordeaux Blanc Sec:** 42 ha

**Vine density:** 6600 plants/ha

**Average age of the vines:** 25 years

**Blend:** Sémillon (30%) and Sauvignon blanc (70%)

## TERROIR

**Soils:** 80% sandy gravels, 20% clay gravels

**Subsoils:** deep translucent sand, pure gravels crossed by red clay and limestone marls, fossilised oyster beds

## HARVEST

**Date:** from September 2 to September 24, 2024

## VINIFICATION

**Alcoholic fermentation:** 50% in barrels that have produced the 1er Grand Cru Classé; 50% in stainless steel vats

**Malolactic fermentation:** <5%

**Aging:** 6 months in barrels, regularly stirring the lees

## PRODUCTION

220 000 bottles

**2024 yield:** 43 hl/ha

**TAV = 12.6%    AT = 5,775 g/L H2T    pH = 3.35**



## CLIMATIC CONDITIONS IN 2024

A vintage defined by significant climatic variability, requiring constant vigilance and meticulous work in the vineyard. The year 2024 began under favourable conditions, but evolving weather patterns presented a number of challenges. Periods of regular rainfall, combined with generally above-average temperatures, stimulated vigorous vine growth and increased disease pressure. Fortunately, a summer of alternating dry and sunny periods restored the balance for the vines to grow.

The manual harvest took place between 2 and 24 September in record time due to intense rains early in the month, which accelerated the development of noble rot on the healthy grapes. These weather conditions did not in fact affect quality. On the contrary, 2024 can now be described as an exceptional vintage for white wines!

## TASTING NOTES

"A yellow hue with green reflections. The initial nose is remarkably fresh, with notes of citrus: lemon, grapefruit, and kaffir lime, subtly intertwined with delicate hints of acacia and lily of the valley. After swirling, G de Château GUIRAUD 2024 gains in depth and complexity. Passion fruit, citron, liquorice, and white flowers create an intoxicating bouquet.

On the palate, the vintage's acidity enhances a refined, elegant, and meticulously balanced character. The attack is lively and vibrant, but the wine gains in volume as it evolves, culminating in a mouthwatering, saline finish. This 2024 vintage of G de Château GUIRAUD offers a slightly different expression to recent vintages, while remaining true to its identity: a well-balanced wine which harmoniously combines the freshness of the Sauvignon with the roundness of the Sémillon."

