



1^{er} GRAND CRU CLASSÉ EN 1855

CHÂTEAU GUIRAUD



2002



CHÂTEAU GUIRAUD • 33210 SAUTERNES • T. + 33 5 56 76 61 01 • F. + 33 5 56 76 67 52
www.chateauguiraud.com • xplanty@chateauguiraud.com

SIRET 322 519 547 00010 • TVA INTRACOM FR 46 322 519 547 • RC 81 D 298



Production

It comes from our 85 ha of Sauternes appellation.
The 2002 vintage made about 95 000 bottles.
The yield is around 15 hl/ha.

Grapes

Semillon (65%) and Sauvignon (35%).
The density of plantation is 6660 vines per ha.
The average age of first wine vines is about 35 years old.

Soils

The vines are cultivated upon very diverse soils and sub-soils. The soils are sandy gravel for 80% of the surface and clay gravel for the remainder. The sub-soils are extremely diverse. With profound translucent sands, pure gravels crossed through with red clay and limestone marls, fossilised oyster beds and red and white clay.

The harvest

Uniquely hand picked, by successive selections through the vines, selecting only botrytised grapes. A minimum potential of 20% alcohol is required to start the harvest.

Fermenting

In barrels over a period of three weeks to two months. Different batches are fermented until they reach their own equilibrium, which is dependant upon their selection.
Chaptalisation, cryoextraction and all other techniques used to enrich the wine are absolutely forbidden.

Ageing

In barrels, from 18 to 24 months depending upon the vintage.

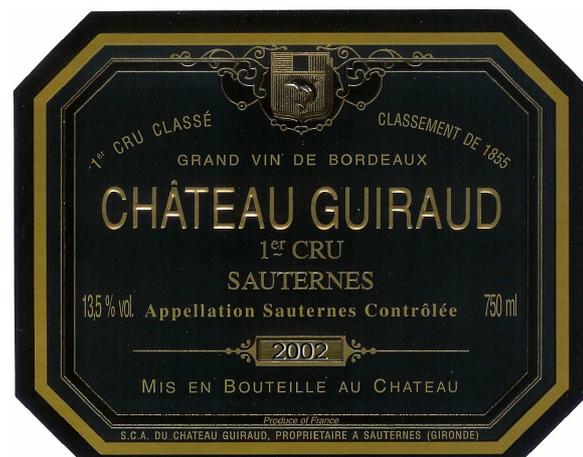
Cultural process

Conservation grade style agriculture, organic culture, without chemical treatments and obviously no anti botrytis treatment.

Tasting note of Xavier Planty, co-owner & winemaker of Chateau Guiraud

“A beautiful year which strengthens us in our strategy about botrytis. Beginning of the harvest on the 11th of September, and on the 2nd of October, 90% of the harvest was done, with a plentiful and wonderful second trie, it is at the heart of this grand cru.

I love this wine ! A full bodied wine, very typical, with almond aromas, white flowers, orange, pear and zest of citrus. The spices of botrytis appears through green tea and pepper notes. A beautiful balance acidity/ fat, and lenght in mouth. It will last more than the reputation on the vintage. “



The Owners



From the 20th of July 2006, Château Guiraud was purchased by 4 partners, **Xavier Planty**, manager and winemaker of Château Guiraud for 25 years, the Domaine de Chevalier in Pessac Leognan represented by **Olivier Bernard**, **Stephan Von Neipperg** owner of the Château Canon La Gaffelière in Saint Emilion and the Peugeot Family represented by **Robert Peugeot**, the famous French car maker.

This operational management between Xavier Planty, one of the most influential winemakers on botrytis studies advancement in Sauternes since twenty years, Olivier Bernard very famous for producing one of the best Graves classified growth and for his legendary enjoyment communication, and Stephan Von Neipperg one of the nice “successful story” of Saint Emilion, agronomist and winemaker, precursor for organic process (biology, biodynamic culture...), permit themselves to create a real synergy to promote and develop Château Guiraud notoriety all around the world.

The Ecologic Philosophy



Château Guiraud didn't use any chemical and pesticides products for many years.

We have recreated a real biodiversity thanks to natural process of culture, planting 5 km of row along the vineyard to facilitate the integrated struggle with animal Races, by privileging the genetic diversity (we graft and plant ourselves 40.000 vines per year in our greenhouse), practising a management of natural undergrass and studying for grape diversity in our Conservatory which regroup 100 different varieties.



For 25 years, Château Guiraud tries hard to apply methods which contribute to the creation of a well-balanced ecosystem where varieties and alive Races can coexist together.

Our wines are at this level of exigency...