



1^{er} GRAND CRU CLASSÉ EN 1855

CHÂTEAU GUIRAUD

SAUTERNES

TECHNICAL SHEET 2016



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 : 93-96/100
WINE SPECTATOR : 92-95/100
WINE ENTHUSIAST MAGAZINE : 95/100
GAULT & MILLAU : 17-18 / 20
LA REVUE DU VIN DE FRANCE : 18.5-19/20
Neal MARTIN : 93-95/100
BETTANE & DESSEAUVE : 96-97/100
ANTHOCYANES : 16-19/20
VINUM : 18/20
DECANTER : 95/100



Château Guiraud 33210 Sauternes
accueil@chateauguiraud.com
+33(0) 5 56 76 61 01
www.chateauguiraud.com



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Vintage 2016

VINEYARD MANAGEMENT

Château Guiraud got Organic Farming certification in early 2011 and has managed the vineyard using organic methods since 1996. 2016 is the 6th 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 22^{sd}
Ending date : October 29th
Number of pickings : 5
Main pickings : 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 2016 : 75000 bottles
Yield 2016 : 12.5 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

"After the earliness of the 2015, the perfect vintage shows up! Following a high pluviometry and a cold wave at the end of April, the vegetative period began with optimal conditions. Our environmental practices allowed us to step out from a particular campaign's beginning. The blossoming occurs perfectly between the 6th and 15th of June. The summery heat confirms a slow and qualitative ripeness. The first picking begins, avoiding the storm, on September 22nd. The magic of Ciron brings up the rhythm of harvests with a perfect climatology allowing the development of Botrytis of a rare purity. After five pickings, the crop is over. The 2016 vintage reveals to be as quantitative as qualitative. It predicts to be great, clear, precised and homogeneous Sauternes." Luc Planty



Tasting Notes on the 2016 vintage

Vinum – june 2017

“Guiraud has truly found its style : crystal clear, exciting, perfectly balanced, offering minerality, freshness and huge length.”

Rating:18/20

Decanter- 03 April 2017

“Guiraud walks the line of minerality, florality and richness effectively for me. Lime juice oozes through, you can't hold it back, and your mouth responds. Succulent, with a well judged salinity. Very good. Drinking Window 2022 - 2050.”

Jane Anson -Rating:95/100

Gault & Millau – 28 april 2017

“Fraîcheur, un peu menthol. Un bel équilibre, de la densité aussi, une réelle pureté dans le toucher de bouche. Un bel ensemble.”

Rating:17-18/20

Antonio Galloni – may 2017

“Pineapple, passion fruit, honey, candied orange peel and spice give the 2016 Guiraud its tropical profile. The flavors are intense, but the structure and feel lean toward the medium bodied end of the spectrum. Already quite open and expressive, the 2016 will be ready to offer pleasure pretty much upon release.”

Rating:89-92/100

Anthocyanes – 16 may 2017

“Voici l'expression même de Guiraud. Une bouche légèrement mentholée, pure, cristalline, avec la densité dans l'allonge. Un bel ensemble.”

Rating:16-19/20

Revue de Vin de France – may 2017

“Le vin est marqué par une note fumée à l'ouverture. En bouche, il délivre une belle puissance qui fait jeu égal avec son élégance. Équilibré, son fruit épuré et ciselé alterne vivacité et douceur.”

Rating:18,5- 19/20

Wine enthousiaste –13 april 2017

“Barrel Sample. This wine is hugely rich while having wonderful acidity at its end. Dense botrytis and a powerful structure go along with the honey and marmalade flavors. It will certainly age well and long.”

Roger Voss -Rating:95/100

Bettane et Dessauve – may 2017

“Pureté parfaite du botrytis, comme souvent cette année, remarquable liqueur mais avec peut-être moins de beauté de texture que 2015.”

Rating:96-97/100

James Suckling – 6 april 2017

“A full-bodied young Sauternes with lots of rich sliced apples and pears. All the same, this remains spicy and energetic with an abundance of dried mushrooms, walnuts and almonds on the finish. Botrytis character comes through nicely already here.”

Rating:93-96 /100

James Suckling – february 2019

“Masses of candied citrus and marzipan, plus a touch of mango chutney, make this full-bodied Sauternes easy to enjoy. Generous and succulent finish. Moderately sweet for this appellation. Drink or hold.”

Rating:93/100

Wine Spectator 6 april 2017

“This offers pineapple, ginger, apricot and peach chutney flavors, with good energy thanks to a singed hazelnut note weaving around.”

James Molesworth – Rating: 92- 95/100

Wine Spectator - february 2019

“This delivers a rather solid punch of glazed peach and mango.”

James Molesworth – Rating: 91/100

Neal Martin – may 2017

“The 2016 Chateau Guiraud, which had been already released onto the market by proprietor Xavier Planty when I visited, has a very refined bouquet this year ; nicely poised with pure botrytised fruit, quite minerally and developing subtle white flower scents with time. The palate is fresh and vibrant with crisp acidity, orange rind and tangerine coming forth with a tang of stem ginger towards the long finish. It will require three or four years in bottle just to meld together, but there is great potential here.”

Rating:93-97/100