

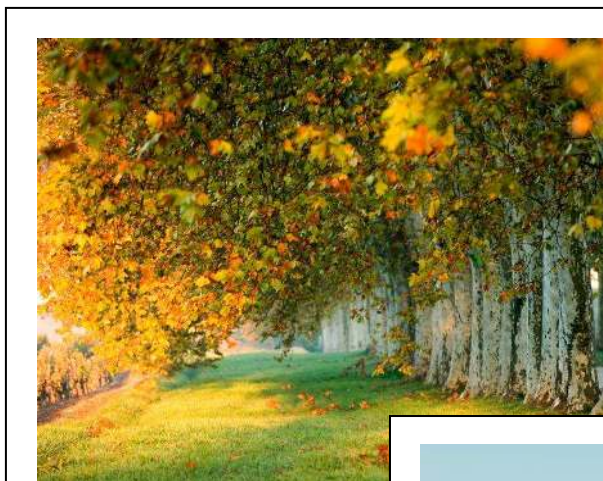


1^{er} GRAND CRU CLASSÉ EN 1855

CHÂTEAU GUIRAUD



The 1996 Château Guiraud



CHÂTEAU GUIRAUD • 33210 SAUTERNES • T. 05 56 76 61 01 • F. 05 56 76 67 52
www.chateau-guiraud.fr • xplanty@chateau-guiraud.fr

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 1996 vintage made about 105.000 bottles.
The yield is around 10 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.

Harvest 1996

Starting date : 28th August
Ending date : end of October
Number of trie : 5
The main trie : the 2nd

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 great evolution with a pure wine. Blend of complex spices that are very fined now : as pepper, curry, saffron, musky. Very pleasant palate with zest of mandarin, both a fresh acidity and vivacity, a long and exotic wine with a long potential in bottle."



The Press...



Source	Reviewer	Rating	Maturity	Cost
Wine Advocate # 122 Apr 1999	Robert Parker	91	Drink 2000 - 2025	\$8-\$90

One of the stars of the vintage for Sauternes, the 1996 Guiraud offers a sumptuous nose of tangerine fruit intermixed with caramel and buttered corn. The wine displays a deep golden color, and striking flavors of Chinese black tea, marmalade, honey, and citrus. The powerful yet elegant flavors remain in the mouth for a significant period of time. While this wine is traditionally a blend of 65% Semillon and 35% Sauvignon, Xavier Plantey, the estate's manager, told me that there is nearly 45% Sauvignon Blanc in the final blend of the 1996. Anticipated maturity: 2000-2025.

Decanter, décembre 2000/janvier 2001

Marks the beginning of an amazing quartet of vintages to challenge the 1998-1990 trio. Back comes the finesse, and that honeyed concentrated character, with the hints of acacia, reminiscent of 1990. On the palate there are lovely candied fruit flavours, great richness and concentration with complexity and harmony but quite advanced. In style it is close to 1989 and a most impressive wine.

Le Guide Hachette des Vins 1999

Imposante unité, ce cru offre une belle image du vignoble en majesté, si caractéristique du bordelais. Il en est également très représentatif par la qualité de sa production, qu'illustre bien ce 96 enter ambre roux et blond doré. S'il est encore marqué par le bois, son bouquet séduit déjà par sa grande complexité (tilleul, genêt, miel, fruits exotiques) qui se retrouve au palais. Riche, gras, généreux et chaleureux, ce vin méritera une longue garde.

Jean-Marc Quarin, Carnets de dégustations 1996 - 16.5/20

On retiendra qu'il y a dans ce vin un nez très complexe, assez proche du 89 de par sa proportion unique à Sauternes de 40% de sauvignon. La bouche est différente, tendre et dynamique, moins grasse et beaucoup moins magique que 89. Elle offre cependant une grande qualité de toucher. Le goût combine les notes d'orange, de pamplemousse, ainsi que les épices. La vivacité du sauvignon, très réussi en 96, empêche toute lourdeur. Un grand vin complexe qui s'avale tout seul.

La Revue du Vin de France – février 2005



★★★★
1996

Safran dominateur, équilibré par une belle vivacité, une liqueur suave, le fruit est un peu compoté.



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, **Olivier Bernard** owner of Domaine de Chevalier in Pessac Leognan, **Stephan Von Neipperg** owner of Château Canon La Gaffelière in and the Peugeot Family represented by **Robert Peugeot**, the famous French car maker.

This operational management between Xavier Planty, one of the most influential winemaker on botrytis studies advancement in Sauternes since twenty years, Olivier Bernard very famous owner known for producing one the best wine in Pessac Léognan 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 varietals and alive Races can coexist together.

Our wines are at this level of exigency...