

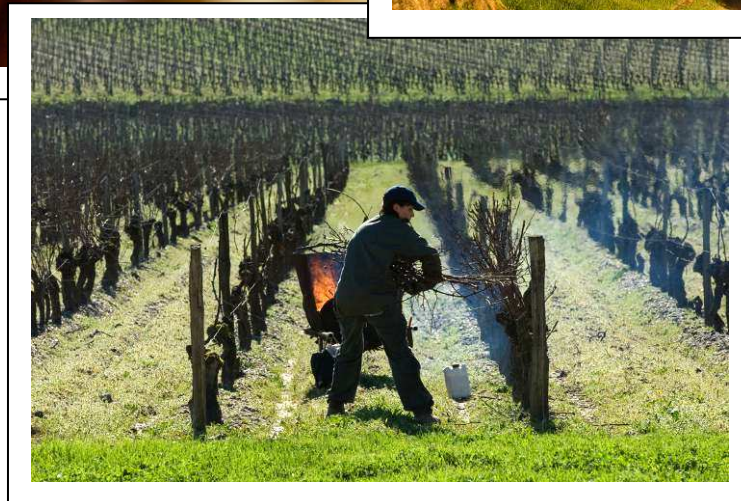


1^{er} GRAND CRU CLASSÉ EN 1855

CHÂTEAU GUIRAUD



PRIMEUR
2006



CHÂTEAU GUIRAUD • 33210 SAUTERNES • T. 05 56 76 61 01 • F. 05 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 2006 vintage made about 60.000 bottles.
The yield is around 8 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 2006

Starting date : 7th September

Ending date : 10th October

Number of triage : 4

Main triage : 3rd

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

« The wine is rich and very structured. 2006 already expresses itself by minerality and coolness in mouth. Notes of honey, spices and exotic fruit are very present. Concentrated, the texture is silky and greedy. A very beautiful balance. »



The Press...

Wine Spectator

92-94

5 April 2007

Rich and structured, showing honey and spice. Full-bodied, with medium sweetness. Tight, firm and long.

J.S.

Decanter

★★★★★

16 avril 2007

Director Xavier Planty celebrated his first vintage of independence for himself and his new partners with an exceptional result. There are extremely scented, creamy, mineral notes which are echoed in the flavour - a very long flavour, showing great breed, creamy textures, concentration and real harmony. From 2012.

Jean Marc Quarin

16,75

Encore du très beau travail fait par Xavier Planty. Depuis la vente de Guiraud par la famille Narby, Guiraud appartient à la famille Peugeot, à Olivier Bernard, au comte de Niepperg et à Xavier Planty. Chacun détient des parts dans des proportions variables. Goûté trois fois, j'ai toujours été sensible à la finesse de son nez frais, fruité et complexe. Superbe entrée en bouche, soyeuse, évoluant dense et aérienne au milieu. Saveur beurrée. Le vin fond en finale, savoureux et subtil sur des nuances épicées rappelant la muscade, le gingembre, le poivre, mais aussi dans un autre registre la poire. Incrachable. En 2006, château Guiraud aura fait deux fois moins de récolte qu'en 2005 (5 000 caisses contre 10 000).

Cash

89-91

19 avril 2007

Im Gaumen tolle Tiefe und Balance zwischen Säure, Süsse und Alkohol.

Tast Pro - Bettane & Desseauve

17,5/20

30 avril 2007

Robe dorée, grand nez savoureux, précis, au rôti plus noble et complexe que la moyenne, avec une remarquable diversité et fraîcheur aromatique pour un corps aussi riche : beaucoup de nuances d'ananas et de fruits de la passion, ce qui est bon signe !



Robert Parker by Neal Martin

93-95*

4 mai 2007

I spoke to Xavier Planty from Château Guiraud during the tasting and asked him about the 2006. *“We had good weather in July, rain in August and then heavier rains between the 15th and 18th September. It is a good rather than great Sauternes vintage, but also a small one. At Guiraud we had half the average crop, for example in 2005 our yield was 20hl/ha but in 2006 I was just 8hl/ha.”*

“Selection as vital and we spent 30% more time sorting out the grey rot and berries with high acidity. There are some parcels in which we did not pick anything at all. We made five triages through the vineyard, the first at the end of August. The second and third were very quick but we had to keep stopping because of the rain. The fourth was again quite quick but for the fifth, only one-fifth produced satisfactory fruit.” “By October I felt that we had the fruit concentration but not the finesse but suddenly the aromas began to develop and we noticed the wine’s freshness and purity.”

One such wine is Xavier Planty’s own Château Guiraud 2006, a testament to the effort that was expended picking at the optimal time and draconian sorting measures. Appraising it next to the previous vintage, I would say that he has managed to create an even better wine.

Tasted with a negotiant. Undoubtedly one of my favourite Sauternes in 2006, juxtaposed against the 2005 I think this is better. The nose takes some coaxing but eventually reveals a delectable bouquet of honey and white flowers. The palate has a crisp entry, a good level of botrytis with racy acidity. Very harmonious with notes of tangerine, honey and a touch of apricot on the midpalate. Nice fatness to it and impressive length. Excellent. Tasted March 2007.

**A noter qu’au classement par note, Château Guiraud sort en 22^{ème} position sur 333 vins dégustés et en 2^{ème} position des Sauternes – Barsac.*

Falstaff

90 -92

16 Avril 2007

Mittleres Gelbgold, noch nicht ganz. In der Nase feinwürzig, nach Grapefruitschalen, feine Honigsüße, frische Tropenfrucht, einladendes, sauberes Bukett. Am Gaumen elegant, feines Säurespiel, sehr gut integrierte Süße, mineralisch, besitzt einige Finesse, gutes Reifepotenzial.

Jancis Robinson

17.5

Drink 2013-22

Sweet lime sherbet with bitter orange notes. Lots of power, sweetness and richness. Some notes of green vegetation on the very back palate but overall a good debut for the new regime. Just a bit hard and green on the finish.

Le Point Hors Série Bordeaux

17,5

Mai 2007

Nez fermé, bouche puissante, large, épicée, dense, bon équilibre, long, massif mais avec de la finesse.

O = 2012 ; G = 25 ans



L'Agefi

★★★★★

8 Juin 2007

Guiraud, marqué par des fruits mûrs, est assez riche et sucré à l'attaque, équilibré ensuite par l'acidité ; la liqueur finale est toute en finesse, sans amertume. Excellent

Vino Magazine

Juin / Juillet 2007

Excellent : Guiraud 1GCC

Gault Millau Supplément

17/20

Juin / Juillet 2007

Vin à la robe or vert, très brillante. Ce vin est marqué aujourd'hui par l'élevage, vanille, poivre, et s'ouvre sur une trame très douce et confiturée : mirabelle, pêche, melon, avec une pointe mentholée qui lui donne une personnalité. L'ensemble est d'un très bel équilibre, sur la finesse et la richesse, l'élégance et la profondeur. Très bien fait. A boire avant 2040.

Fine Wine Magazine

ETE 2007

Super rich : Guiraud

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** representing the Domaine de Chevalier in Pessac Leognan, **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 4 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...