

## Château Guiraud 2002

CSPC# 758861

375mlx12

14.5% alc./vol.

### Grape Variety

65% Semillon, 35% Sauvignon Blanc

### Appellation

Sauternes

### Classification

First Growth. Premier Cru Classe in 1855.

### Website

<http://chateauguiraud.fr/en/>

### Sustainability

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), practicing a management of natural under grass 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.

### General Info

Paul César Rival, acquired the property in 1932, and sold it in 1981 to a Canadian family named Narby. Having accrued great wealth in the transport industry, the Narby children were keen to take on new and perhaps more challenging tasks. For Hamilton Narby, Guiraud was that challenge. Under his direction (and subsequently that of his father, Frank Narby, who took control of Guiraud from his son in 1988) the estate has seen an unprecedented level of investment, refurbishment, repair and re-equipping. Under Xavier Planty, who was appointed manager by Frank Narby in 1988, the estate went from strength to strength.

The Narby-Planty era has seen Château Guiraud rise phoenix-like, with some fabulous vintages along the way. Much of the credit in this respect must be directed towards Planty, who has been exacting in his work in the vineyard, moving Guiraud increasingly towards sustainable, environmentally friendly and ultimately organic methods of viticulture. In more recent years the pace of change has picked up, both in terms of developments in the vineyards and cellars, and also in the quality of the wines. In part this is because, since taking part-ownership of Château Guiraud in 2006, Planty has increased freedom in deciding the direction in which he takes the estate.

### Winemaker

Xavier Planty

### Vintage

The year was marked by both cool and drought-like conditions. Bud break occurred in late March on the heels of a mild, dry winter. April was cool while May blew hot and cold. Flowering took place throughout June, paving the way for uneven ripening. The summer was dull due to a lack of sunshine, with véraison (colour change) not beginning until early August. Hot weather and storms in early September triggered the development of noble rot.

### Vineyards

Only Semillon (65%) and Sauvignon (35%) are planted at Guiraud with a pruning "à cots" or "in fan" for the Semillons and long branches for the Sauvignons.

The density of plantation is 6660 vines per ha (Root stock Riparia 33 09, 101 14,161 49). The average age of the vines is 35-40 years. The average yield is 12hl/ha. The maximum yield allowed by the appellation is 25hl/ha. 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

Manual picking only, by several sortings on botrytised berries. A minimum potential charge of 20% alcohol is required to start the harvest. Total pickings: 4. The yield is around 15 hl/ha

### Vinification/

### Maturation

The fermentation is made in 90% new oak barrels over a period of three weeks to two months. Different batches are fermented until they reach their own equilibrium which depends upon their selection. Chaptalization, cryoextraction and any other techniques used to enrich the wine are absolutely prohibited. The aging in 60% new barrels for 18 months.



<b>Winemaker's Tasting Notes</b>	<p>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 trié, it is at the heart of this grand cru.</p> <p>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 appear through green tea and pepper notes. A beautiful balance acidity/ fat, and length in mouth. It will last more than the reputation on the vintage.</p>
<b>Serve with</b>	<p>Chateau Guiraud is best served at 14 degrees Celsius, 57 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. The wine will naturally warm in the glass, while it develops more aromatic complexities and fleshes out. Chateau Guiraud can be served with seafood dishes, especially shellfish, lobster, crab, and oysters on the half shell. Foie gras is a perfect pairing with its natural sweet, salty, and savory characteristics. Chateau Guiraud can also be paired with roasted chicken, veal and pork dishes that are either spicy, or prepared with a touch of sweetness. Spicy Asian cuisine, raw fish, like sushi or sashimi, and cheese, both hard and soft also make great pairings.</p>
<b>Production</b>	8,000 cases made (95 000 bottles)
<b>Cellaring</b>	Drink now - 2020
<b>Scores/Awards</b>	<p><b>89 points</b> - James Suckling, Wine Spectator - July 2006</p> <p><b>89-92 points</b> - James Suckling, Wine Spectator - July 2004</p> <p><b>95 points</b> - Lisa Perrotti-Brown, The Wine Independent (score only) - May 2022</p> <p><b>91 points</b> - Neal Martin, Wine Advocate #207 - June 2013</p> <p><b>89 points</b> - Robert Parker, Wine Advocate #158 (score only) - April 2005</p> <p><b>89-91 points</b> - Robert Parker, Wine Advocate #149 - October 2003</p> <p><b>92 points</b> - Neal Martin, Wine Journal #0110 - October 2009</p> <p><b>82-84 points</b> - Neal Martin, Wine Journal - April 2003</p> <p><b>16 points</b> - Jancis Robinson, JancisRobinson.com - May 2016</p> <p><b>91 points</b> - Stephen Tanzer, Vinous - July 2005</p> <p><b>91 points</b> - Jeff Leve, thewinecellarinsider.com - November 2022</p> <p><b>87 points</b> - Jean-Marc Quarin (score only) - February 2015</p> <p><b>90 points</b> - Jamie Goode, wineanorak.com - January 2006</p> <p><b>17 points</b> - La Revue du Vin France (score only) - January 2006</p> <p><b>18 points</b> - Bettane &amp; Desseauve (score only) - July 2004</p> <p><b>18 points</b> - Vinum Wine Magazine (score only) - June 2003</p>
<b>Reviews</b>	<p><i>"Nice and spicy on the nose, with plenty of apple tart and vanilla character. Medium- to full-bodied, with lots of sweet-and-sour character. Medium finish, medium sweet. Best after 2007. 8,000 cases made.</i></p> <p>- JS, Wine Spectator</p> <p><i>"Lots of spicy apple, cream, and piecrust aromas. Medium-bodied, medium-sweet with good fruit and a long finish. Delicate and refined."</i></p> <p>- JS, Wine Spectator</p> <p><i>"Tasted as part of a vertical held at the chateau. The 2002 Guiraud is more reticent on the nose than the 2001 with aromas of peach skin, lime pith and wax resin, though the definition is very fine. The palate is fresh and vital on the entry with crisp acidity, plenty of fresh mango and quince flavours. It does not possess the harmony of the 2001, but the finish exudes clarity and precision that dares outshine the previous vintage. Excellent. Drink 2015-2030+ Tasted April 2013."</i></p> <p>- NM, Wine Advocate</p> <p><i>"I suspect most readers will find it hard to get excited about the 2002 vintage for the sweet wines of Barsac and Sauternes after what appears to be a prodigious 2001. However, 2002 is a very fine year for this region, possibly superior to any of the vintages between 2000 and 1991. The wines possess plenty of botrytis, but neither the impressive definition nor supreme elegance of the 2001s. This is a sweet, full-bodied, fat, concentrated, intense effort that was showing well in September 2003."</i></p> <p>- RP, Wine Advocate</p> <p><i>"Tasted blind at Farr's Sauternes 2002 horizontal. This is a different wine altogether compared to its tepid showing out of barrel. A limpid golden hue with a watery rim. This has an intense patisserie bouquet: like walking into a cake shop on a Monday morning. Icing sugar, white peach, apricot, and a touch of mango. The palate is very well balanced with good acidity, precocious and vigorous with a palpable sense of tension. Mango, pineapple, passion</i></p>

*fruit; a good level of botrytis with a harmonious, apricot, and almond tinged finish. Good length. Excellent. Tasted October 2009.”*

*- NM, Wine Journal*

*“A little deeper in colour. The nose is quite honeyed but falling short in terms of depth and richness than the other wines. Quite compact and simple - a little charmless like the dry red wines in this vintage. Tasted April 2003.”*

*- NM, Wine Journal*

*“Deep gold. Very rich and bees waxy. Hint of tropical flowers too. Not the richest, sweetest Sauternes. With a hint of marmalade. Ready. Anticipated maturity: 2013-2025.”*

*“Full medium yellow. Pineapple and sexy barrel notes on the nose. Big, rich, dense, and powerful, with penetrating flavors of pineapple and ripe yellow peach. Shows a hint of sauvignon pungency without going at all herbaceous. Firmly built and long. An impressively fat and young 2002 that should age well.”*

*- ST, Vinous*

*“Fully developed, medium-bodied, fresh, vibrant, and focused on its core of dried apricots, marmalade, buttery orange rind spice, and butterscotch. While not deep, the wine remained fresh, vibrant, and aromatic, with a butterscotch and candied orange edge to the finish. Drink from 2022-2032.”*

*- JL, thewinecellarinsider.com*

*“Waxy crystalline fruits on the nose with some hints of spice. The palate is sweet and viscous with nice purity of fruit, showing a marmaladey, lemony tang. Good length and quite expressive. Very good/excellent 90/100.”*

*- JG, Wineanorak.com*

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