

CHÂTEAU GUIRAUD, 1st Classified Growths in 1855

Magnificent 128 ha property located in the heart of Sauternes, Château Guiraud has always cultivated a taste for uniqueness: first by displaying a resolutely modern black and gold label during the first half of the 19th century, and later by committing itself in the mid-1990s to organic viticulture practices rooted in its environment and the preservation of its biodiversity. The Château Guiraud, 1st Classified Growths in 1855, is made from botrytised grapes harvested by hand in successive pickings, this goldsmith's craftsmanship contributes to the purity and balance of flavours.



2024 VINTAGE



AOC Sauternes: 54 ha

Vine density: 6600 vines/ha

Average age of the vines: 25-30 years

Blend: Semillon (62%) et Sauvignon blanc (38%)

SOIL

Soil: 80% sandy gravel, 20% clay gravel

Subsoil: deep translucent sand, and pure gravels crossed by red clay and limestone marls, fossilised oyster beds

HARVEST

Dates: from September 19 to October 22 2024 – 4 passes

VINIFICATION

Fermentation: Alcoholic fermentation with indigenous yeasts, in new French oak barrels

Ageing: 18 months in new French oak barrels



PRODUCTION

30 000 bottles

Yields: 15 hl/ha

TAV = 13.47 %Vol RS= 124 g/L AT = 6.8 g/LH2T pH = 3.80

CLIMATIC CONDITIONS IN 2024

Particularly mild winter temperatures led to early budburst, occurring before mid-March. The 2022 investments in frost protection towers once again proved essential, helping to limit damage from the late frost episode between April 19 and 24. From the start of the season, the tone was set for a rainy campaign with high disease pressure. Cool spring temperatures slowed vine growth, which helped contain downy mildew—but only through relentless effort. Despite this, the relatively warm summer allowed the grapes to ripen. In September, record rainfall of 150 mm created ideal conditions for early development of *Botrytis cinerea*, prompting a first harvest pass (trie) as early as the 19th. In spite of ongoing rain, three more high-quality passes followed. Harvest concluded on October 22, with surprisingly generous volumes.

TASTING NOTES

March 12, 2025, by Matis Bouscarra Gaubert, Cellar Master:

"The 2024 vintage is marked by great freshness and lovely vibrancy. The nose opens with notes of white peach, candied lemon, bitter orange zest, dried apricot, and black tea. On the palate, the wine shows measured concentration—airy and taut—yet remains true to the appellation's signature: smoothness, roundness, complexity, and aromatic persistence. Château Guiraud 2024, like the estate's wines, is balanced, indulgent, refined, and full of finesse."