

CHÂTEAU GUIRAUD, 1st Classified Growth 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 Growth 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.



2025 VINTAGE



AOC Sauternes: 54 ha

Vine density: 6600 vines/ha

Average age of the vines: 25-30 years

Blend: Semillon (66%) - Sauvignon blanc (27%) - Sauvignon gris (7%)

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 15 to October 3 2025 – 4 passes

VINIFICATION

Fermentation: Alcoholic fermentation with indigenous yeasts, in new and one-wine French oak barrels

Ageing: 18 months in new barrels and in one-wine French oak barrels.

PRODUCTION

37 000 bottles

Yields: 14 hl/ha

TAV = 13.33%Vol RS= 145 g/L AT = 5.5 g/L H2T pH = 3.83



CLIMATIC CONDITIONS IN 2025

The end of 2024 and the beginning of 2025 were particularly mild and dry, leading to budbreak on March 25. The growing season started at a rapid pace, with April being significantly wetter than average, requiring rigor and vigilance in the fight against downy mildew.

The vintage took a very different turn from May onwards, with average temperatures 1°C above seasonal norms. This trend became even more pronounced in June, which was 3.5°C warmer than the 1991-2024 average. The June-July-August period recorded 39 days with temperatures above 30°C, half of which exceeded 35°C.

In this context, the 30 mm of rainfall at the end of August and beginning of September proved crucial, allowing *Botrytis cinerea* to develop. Harvesting began on September 15 with two passes across the entire vineyard. The final two passes were completed in record time between September 29 and October 3, concluding an exceptionally early harvest.

The grapes were perfectly botrytised, and the musts, of great richness, remain balanced and pure-reflecting the promise of a great sweet wine vintage.

TASTING NOTES

April 28, 2026, by Matis Bouscarra Gaubert, Cellar Master:

"Château Guiraud 2025 delivers exceptional aromatic precision and clarity. The first nose is fresh, with notes of vine peach and white flowers. The second nose, distinctly Botrytis in character, reveals riper notes of apricot and roasted pineapple, accompanied by delicate hints of thyme, dried herbs, garrigue and oak moss. The palate, though rich, shows a rare vibrancy and energy without sacrificing silkiness. Menthol notes bring a welcome freshness that carries the 145 g/l of residual sugar with ease. The wine stays true to the house style: all finesse and balance."