

# SARGET de GRUAUD LAROSE

## TECHNICAL DATA Vintage 1998



**APPELLATION:**  
AOC SAINT-JULIEN

**GRAPE VARIETIES:**

Cabernet Sauvignon 57% Merlot 31%  
Cabernet Franc 7,5% Petit Verdot 3% Malbec 1,5%

**VINEYARD MANAGEMENT:**

Integrated Pest Control (mechanical work, organic fertilisation), Weather Station (phytosanitary protection), Prophylaxis (thinning out the leaves, removal of excess buds and shoots, green harvest). Heightening of the trellis. Manual harvesting, selection on a belt in the vineyard and double sorting at the harvest reception.

**AREA UNDER VINES:** 82 ha/203 acres

**SOIL:**

Garonne gravel from the first quaternary, settled more than 600 000 years ago

**AVERAGE DENSITY:**

10 000 to 8 500 vinestocks/ha

**VINESTOCKS:** 3 309 ; 101-14 Riparia

**AVERAGE AGE OF STOCKS:** 25 years

### CLIMATE 1998

May was hot and dry. Quick and homogenous flowering. July was relatively hot and dry. August very hot and very dry. In 1998, there was an excellent richness in the grapes very early and the disturbed climatic conditions in September didn't harm the general condition of the grapes nor their state of health at the time of the harvest.

### PHENOLOGICAL STAGES 1998

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
<b>Buds in cotton</b>	16/3	22/3	16/3	25/3	17/3
<b>Green tips</b>	24/3	29/3	25/3	1/4	25/3
<b>Mid flowering</b>	26/5	1/6	27/5	3/6	27/5
<b>Bunch closure</b>	30/6	4/7	1/7	7/7	1/7
<b>Beginning of veraison</b>	31/7	2/8	1/8	5/8	1/8
<b>HARVEST DATES</b>	29/09-03/10	04/10-13/10	03/10-04/10	03/10-05/10	29/9

### VINIFICATION 1998

<b>Harvest reception</b>	Weighing of the crop. Plot selection in the tank (grape variety, <i>terroir</i> , age, ...)
<b>Tanks</b>	60 % cement   40 % wood (thermo-regulated tanks)
<b>Alcoholic fermentation</b>	Yeast addition   Fermentation temperatures: 31°-33°C   Daily tasting of each tank
<b>Pumping-over</b>	2 volumes a day during fermentation according to tasting
<b>Maceration</b>	21-35 days at adapted temperatures and according to the tasting
<b>Running off</b>	Separation of the free-run-wine according to variety and tasting
<b>Pressing</b>	Pneumatic presses   Immediate transfer of the press wine into barrels   Tasting and selection of three press wines among the barrels
<b>Malolactic fermentation</b>	30% in barrels in a thermostatically controlled cellar
<b>Ageing</b>	14 months in French oak barrels (10% new, the rest 2-3 years old)

### BLENDING

Cabernet Sauvignon: 66%	Merlot: 24%	Cabernet Franc: 6%	Petit Verdot: 3%	Malbec: 1%
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### ANALYSIS

Alcohol: 12,60°	Total Acidity: 3,3	Polyphenols: 63	Colour Intensity: 0,86
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### TASTING

Beautiful, brilliant and clear colour. Cherry and orange highlights. (2013)

**Owner:** Jean Merlaut | **Vineyard Manager:** Patrick Frédéric | **Cellar Master:** Philippe Carmagnac

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