

SARGET de GRUAUD LAROSE

TECHNICAL DATA Vintage 1999



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 1999

Contrasted climate. The 3 first months were marked by above-average temperatures. Bud-bursting end of March. Precocious and abundant vintage. April and May: higher than normal precipitation and temperatures. First fortnight of May was very rainy, but the second was dry: quick and homogenous flowering. June, July and August were hot with much sunshine. From August 10 to September 12, the weather was generally hot and dry. The favourable climate during the last 2 decades of August and the first days of September allowed a good maturation of the grapes. A very good vintage in the Grands Crus.

PHENOLOGICAL STAGES 1999

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Buds in cotton	16/3	22/3	18/3	26/3	17/3
Green tips	19/3	1/4	20/3	30/3	20/3
Mid flowering+B7	29/5	2/6	30/5	5/6	30/5
Bunch closure	2/7	7/7	3/7	7/7	3/7
Beginning of veraison	23/7	25/7	25/7	1/8	24/7
HARVEST DATES	14/09-22/09	24/09-07/10	23/09-25/09	29/9	22/9

VINIFICATION 1999

Harvest reception	Weighing of the crop. Plot selection in the tank (grape variety, <i>terroir</i> , age, ...)
Tanks	60 % cement 40 % wood (thermo-regulated tanks)
Alcoholic fermentation	Yeast addition Fermentation temperatures: 31°-33°C Daily tasting of each tank
Pumping-over	2 volumes a day during fermentation according to tasting
Maceration	21-35 days at adapted temperatures and according to the tasting
Running off	Separation of the free-run-wine according to variety and tasting
Pressing	Pneumatic presses Immediate transfer of the press wine into barrels Tasting and selection of three press wines among the barrels
Malolactic fermentation	50% in barrels in a thermostatically controlled cellar
Ageing	14 months in French oak barrels (10% new, the rest 2-3 years old)

BLENDING

Cabernet Sauvignon: 67%	Merlot: 25%	Cabernet Franc: 6%	Petit Verdot: 2%
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ANALYSIS

Alcohol: 12,65°	Total Acidity: 3,4	Polyphenols: 64	Colour Intensity: 0,95
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TASTING

Dark red colour. The nose reveals notes of undergrowth, mushrooms and cigar box. Frank attack, mellow yet present tannins. Richness and balance in the mouth with a touch of freshness. The wine is balanced and has reached its peak. (2013)

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

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