

SARGET de GRUAUD LAROSE

TECHNICAL DATA Vintage 2002



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 2002

Normal bud bursting end of March. May alternated between periods of rain and sunshine. Flowering end of May/beginning of June in cold and rain. 2nd decade of June was dry and sunny. High precipitation levels and low temperatures early July=>phenological lateness. In August, alternating rain and sun=> difficult veraison. September was favourable and dry (sun and eastern wind)=>good maturation and sanitary conditions.

PHENOLOGICAL STAGES 2002

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Green tips	20/3		21/3		20/3
First leaves unfolding	29/3	3/4	28/3	29/3	29/3
Beginning of flowering	24/5	27/6	24/5	28/6	24/5
End of flowering	7/6	10/6	7/6	11/6	7/6
Beginning of veraison	23/7	25/7	25/7	27/7	23/7
HARVEST DATES	26/09-03/10	06/10-16/10	04/10-06/10	6/10	29/9

VINIFICATION 2002

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	40% 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: 80%	Merlot: 11%	Cabernet Franc: 3%	Petit Verdot: 6%
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ANALYSIS

Alcohol: 12°8	Total Acidity: 3,4	Polyphenols: 68	Colour Intensity: 1,4
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TASTING

The colour is garnet red. The powerful nose unveils empyreumatic and spicy notes as well as brown tobacco and fruit. A very racy and charming nose. The mouth is round with quite a good length and tannins harmoniously melted with a touch of acidity. A fine, racy second wine, ready to drink. (2012)

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

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