

# SARGET de GRUAUD LAROSE

## TECHNICAL DATA Vintage 2006



**APPELLATION:**  
AOC SAINT-JULIEN

**GRAPE VARIETIES:**

Cabernet Sauvignon 60% Merlot 30%  
Cabernet Franc 5,5% 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 2006

A cool start to the year resulted in a late budburst. Dry spring and flowering in good conditions. July was very hot, leading to a stop in the vegetative growth before a precocious beginning of veraison. A cool and cloudy August provoked a veraison spread over quite some time. A favorable climate at the end of maturation, during the first and last decades of September.

### PHENOLOGICAL STAGES 2006

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Green tips	14/4	16/4	12/4	18/4	13/4
First leaves unfolding	27/4	30/4	28/4	5/5	27/4
Beginning of flowering	30/5	2/6	29/5	6/6	31/5
End of flowering	9/6	11/6	8/6	13/6	10/6
Beginning of veraison	30/7	1/8	30/7	6/8	31/7
<b>HARVEST DATES</b>	19/09-23/09	25/09-06/10	23/09-25/09	28/9	23/9

### VINIFICATION 2006

<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 four press wines among the barrels
<b>Malolactic fermentation</b>	50% in barrels in a thermostatically controlled cellar
<b>Ageing</b>	14 months in French oak barrels (15% new, the rest 2-3 years old)

### BLENDING

Cabernet Sauvignon: 55%	Merlot: 35%	Cabernet Franc: 5%	Petit Verdot: 5%
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### ANALYSIS

Alcohol: 12,50°	Total Acidity: 3,5	Polyphenols: 71	Colour Intensity: 1,11
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### TASTING

Dark ruby colour. The nose is fine and elegant with aromas of red berries with a touch of coffee, aromas of scrub and spices. The attack is supple, fleshy and everything is balanced. The finish presents juicy notes and fresh fruit that add to the wine's deliciousness.

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

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