

SARGET de GRUAUD LAROSE

TECHNICAL DATA Vintage 2007



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 2007

A swift beginning of vegetation due to an exceptionally hot April. Precocious flowering although spread over time and disturbed by rain and a cold end of May. The cool and unstable summer until the end of August prevented a sufficient water scarcity and thus a great vintage in red wines. September and October were very dry (sufficient maturity to produce a very decent vintage).

PHENOLOGICAL STAGES 2007

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Green tips	16/3	18/3	15/3	25/3	17/3
First leaves unfolding	6/4	12/4	7/4	8/4	8/4
Beginning of flowering	14/5	20/5	14/5	18/5	16/5
End of flowering	30/5	6/6	28/5	2/6	30/5
Beginning of veraison	16/7	14/7	17/7	30/7	16/7
HARVEST DATES	20/09-25/09	01/10-09/10	27/09-28/09	8/10	26/9

VINIFICATION 2007

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: 26°C - 28°C Daily tasting of each tank
Pumping-over	2 volumes a day during fermentation until a 1015 density
Maceration	20 - 26 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 four press wines among the barrels
Malolactic fermentation	50% in barrels in a thermostatically controlled cellar
Ageing	12 months in French oak barrels (10% new, the rest 2-3 years old)

BLENDING

Cabernet Sauvignon: 56%	Merlot: 32%	Malbec: 2%	Cabernet Franc: 10%
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ANALYSIS

Alcohol: 12,95°	Total Acidity: 3,3	Polyphenols: 70	Colour Intensity: 1,45
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TASTING

Pleasant, round and light wine. It is fruitful with a delicate tannic finish. Velvety perfumes of black fruit enhanced by smoky, toasted and mineral notes. It should be drunk while young.

Owner: Jean Merlaut | **Vineyard Manager:** Patrick Frédéric | **Cellar Master:** Philippe Carmagnac | **Consulting Oenologist:** Eric Boissenot

Château Gruaud Larose | 33250 Saint-Julien Beychevelle | Tel : +33 (0)5.56.73.15.20 | Fax : +33(0)5.56.59.64.72 | gl@gruaud-larose.com | www.gruaud-larose.com