

CHÂTEAU GRUAUD LAROSE

TECHNICAL DATA Vintage 2011



APPELLATION:

AOC SAINT-JULIEN

Second Cru Classé en 1855

AREA UNDER VINES: 82 ha/203 acres

GRAPE VARIETIES:

Cabernet Sauvignon 61%

Merlot 29%

Cabernet Franc 7%

Petit Verdot 3%

SOIL:

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

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.

AVERAGE DENSITY:

10 000 to 8 500 vinestocks/ha

VINESTOCKS:

3 309 ; 101-14 Riparia

AVERAGE AGE OF STOCKS: 46 years

CLIMATE 2011

Atypical vintage: mild winter, hot spring, summer with low temperatures. Water stress in the vines early September followed by warm and dry weather. These final favourable circumstances allowed a harvest with an excellent level of maturity and perfect sanitary conditions.

PHENOLOGICAL STAGES 2011

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT
Green tips	25/3	28/3	26/3	21/3
First leaves unfolding	1/4	4/4	8/4	2/4
Beginning of flowering	6/5	9/5	8/5	9/5
End of flowering	17/5	21/5	18/5	21/5
Beginning of veraison	21/6	23/6	26/6	25/6

HARVEST DATES	14/09-17/09	21/09-28/09	17/09-21/09	21/9
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VINIFICATION 2011

Harvest reception	Double reception of harvest and weighing of the crop. Plot selection in the tank (grape variety, <i>terroir</i> , age, ...)
Tanks	40% wood 60% cement (thermo-regulated tanks)
Alcoholic fermentation	Yeast addition Fermentation temperatures: 24°C - 29°C Daily tasting of each tank
Pumping-over	1 volume fractioned into 3 every day during the fermentation phase until a density of 1020
Maceration	20 - 30 days at adapted temperatures Work on the lees in the grape-pomace during the maceration period after fermentation
Running off	According to tasting and analyses
Pressing	3 vertical presses Immediate transfer of the press wine into barrels Tasting and selection of three press wines among the barrels
Malolactic fermentation	Together with the alcoholic fermentation by co-inoculation
Ageing	18 - 24 months in French, fine grain, oak barrels (40% new, the rest 1-2 years old)

BLENDING

Cabernet Sauvignon : 59%	Merlot : 28%	Cabernet Franc : 13%
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ANALYSIS

Alcohol : 13,05°	Total Acidity: 3,81	Total Polyphenols : 74	Anthocyanins : 804
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TASTING

The wine is very pure. The tannins are powerful and "tasty" with a good acidity giving it great freshness. One does not feel any strong alcohol thanks to a higher level of acidity than usual and also thanks to the complexity of the tannins. With such balance, barrel ageing will add complexity to the wine.