

CHÂTEAU GRUAUD LAROSE

TECHNICAL DATA Vintage 2006



APPELLATION:

AOC SAINT-JULIEN

Second Cru Classé since 1855

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: 44 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

HARVEST DATES	19/09-23/09	25/09-06/10	23/09-25/09	28/9	23/9
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VINIFICATION 2006

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 four press wines among the barrels
Malolactic fermentation	50% in barrels in a thermostatically controlled cellar, the rest in wooden tanks
Ageing	16-18 months in French, fine grain, oak barrels, renewed by 30% every year to enhance the fruit Medium toast

BLENDING

Cabernet Sauvignon: 60%	Merlot: 24%	Cabernet Franc: 11%	Petit Verdot: 5%
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ANALYSIS

Alcohol: 12,80°	Total acidity: 3,3	Total Polyphenols: 76	Colouring Intensity: 1,71
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TASTING

Clear, intense. Dark ruby-red colour. Powerful nose, overtones of fresh fruit, strawberry, hints of scrub, toast and musk. Frank, powerful attack, very structured offering a fine balance at the finish – powerful yet elegant. Long finish marked by tannins that are still young. To be laid down. (2011)

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

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