

# CHÂTEAU GRUAUD LAROSE

## TECHNICAL DATA Vintage 2005



### 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:** 45 years

## CLIMATE 2005

Winter with rain below normal (-50%). February to mid-March: temperatures slightly below normal (late budburst). Normal April, but end of May, temperatures climbed rapidly continuing into June (flowering in great conditions, no water). Very dry summer, only 3 significant showers. 2005 was dryer than 2003, but the vine suffered less (dry winter and spring=>the root system went very far down to seek the underground water). Beginning of September, close to 40°, then rain during the 2<sup>nd</sup> week end. Then, sun and little water (great concentration/perfect sanitary conditions). Rain-free harvest. One of the easiest vintages in the past 30 years.

## PHENOLOGICAL STAGES 2005

|                        | MERLOT | CABERNET SAUVIGNON | CABERNET FRANC | PETIT VERDOT | MALBEC |
|------------------------|--------|--------------------|----------------|--------------|--------|
| Green tips             | 13/4   | 15/4               | 11/4           | 17/4         | 13/4   |
| First leaves unfolding | 29/4   | 30/4               | 27/4           | 3/5          | 30/4   |
| Beginning of flowering | 28/5   | 30/5               | 28/5           | 2/6          | 28/5   |
| End of flowering       | 10/6   | 15/6               | 11/6           | 15/6         | 10/6   |
| Beginning of veraison  | 29/7   | 28/7               | 29/7           | 5/8          | 29/7   |

|               |             |             |             |       |      |
|---------------|-------------|-------------|-------------|-------|------|
| HARVEST DATES | 20/09-27/09 | 28/09-11/10 | 28/09-30/09 | 10/10 | 26/9 |
|---------------|-------------|-------------|-------------|-------|------|

## VINIFICATION 2005

|                         |  |
|-------------------------|--|
| 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 | 50% in barrels in a thermostatically controlled cellar, the rest in wooden tanks   |
| Ageing                  | 18 months in French, fine grain, oak barrels, renewed by 30% every year to enhance the fruit   Medium toast                          |

## BLENDING

|                         |             |                    |                  |            |
|-------------------------|-------------|--------------------|------------------|------------|
| Cabernet Sauvignon: 60% | Merlot: 32% | Cabernet Franc: 4% | Petit Verdot: 3% | Malbec: 1% |
|-------------------------|-------------|--------------------|------------------|------------|

## ANALYSIS

|                |                    |                 |                           |
|----------------|--------------------|-----------------|---------------------------|
| Alcohol: 13,1° | Total Acidity: 3,5 | Polyphenols: 75 | Colouring Intensity: 1,83 |
|----------------|--------------------|-----------------|---------------------------|

## TASTING

Dark colour. Garnet. A fruity nose: strawberry, raspberry with pepper, flowers, rose petals, blanc tobacco, red peppers. Elegant, fine and racy attack. Menthol, Provence herbs, toast. Average length. To be laid down. (2011)

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

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