

CHÂTEAU GRUAUD LAROSE

TECHNICAL DATA Vintage 2004



APPELLATION:

AOC SAINT-JULIEN

Second Cru Classé en 1855

AREA UNDER VINES: 82 ha/203 acres

GRAPE VARIETIES:

Cabernet Sauvignon 57%

Merlot 31%

Cabernet Franc 7,5%

Petit Verdot 3%

Malbec 1,5%

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: 42 years

CLIMATE 2004

May was relatively hot and rainy which facilitated the beginning of the flowering. A not very hot summer, sunny July, low rainfall, average temperatures. August was rainy with only little sun and low temperatures (small amplitude min.-max.). A quite sunny September, temperatures relatively high, especially during the day, cool nights preventing the development of rot.

PHENOLOGICAL STAGES 2004

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Green tips	5/4	6/4	4/4	7/4	6/4
First leaves unfolding	20/4	20/4	20/4	23/4	19/4
Beginning of flowering	26/5	3/6	27/5	5/6	26/5
End of flowering	10/6	12/6	11/6	15/6	11/6
Beginning of veraison	30/7	2/8	30/7	6/8	31/7
HARVEST DATES	27/09-04/10	07/10-19/10	05/10-07/10	15/10-16/10	2/10

VINIFICATION 2004

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	16-18 months in French, fine grain, oak barrels, renewed by 30% every year to enhance the fruit Medium toast

BLENDING

Cabernet Sauvignon: 58%	Merlot: 33%	Cabernet Franc: 5%	Petit Verdot: 3%	Malbec: 1%
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ANALYSIS

Alcohol: 13°	Total Acidity: 3,3	Polyphenols: 75	Colouring Intensity: 1,54
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TASTING

Deep, red colour. The nose presents overtones of Kirsch, stone fruits, toast, cashew nuts, spices. Frank attack, tannic and in harmony with the nose. Hints of dark chocolate. Fresh and minty finish. Great length. It can be enjoyed now but can also be kept for several years. (2011)

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

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