

CHÂTEAU GRUAUD LAROSE

TECHNICAL DATA Vintage 2000



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: 40 years

CLIMATE 2000

2000 is among the precocious years. The half-veraison is 9 days early (on August 6th). From April to mid August, the vintage seemed to be moderately hot with a surplus of sunshine and humidity. April was hot and very humid. May and June were hot and moderately rainy. In spite of all this, the flowering was relatively quick and homogenous. July was cool and humid. The first fortnight of August was hot (5 days >30°C) with little rainfall. Quick veraison. A harvest spread over September and beginning of October allowed picking exceptionally healthy grapes.

PHENOLOGICAL STAGES 2000

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Buds in cotton	15/3	22/3	17/3	25/3	14/3
Green tips	18/3	2/4	20/3	5/4	18/3
Mid flowering	28/5	3/6	30/5	6/6	29/5
Bunch closure	2/7	6/7	5/7	10/7	3/7
Beginning of veraison	23/7	24/7	24/7	26/7	24/7
HARVEST DATES	21/09-26/09	02/10-12/10	28/09-02/10	4/10	27/9

VINIFICATION 2000

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: 65%	Merlot: 29%	Cabernet Franc: 3%	Petit Verdot: 2%	Malbec: 1%
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ANALYSIS

Alcohol: 12,65°	Total Acidity: 3,6	Polyphenols: 82	Colouring Intensity: 1,60
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TASTING

Clear. Garnet red. The nose is a little closed, barely unveiling its aromatic potential. Black fruit, black berries, flowers, spices, wild mushrooms. The tannic structure is still very tight. The wine is more powerful than elegant today. Very long aromatic persistency. Must age. (2011)

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

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