

SARGET de GRUAUD LAROSE

TECHNICAL DATA Vintage 2018



APPELLATION:
AOC SAINT-JULIEN

GRAPE VARIETIES:

Cabernet Sauvignon 61% Merlot 29%
Cabernet Franc 7% Petit Verdot 3%

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. Manual harvesting, a first selection on sorting table directly in the vineyard follow by a double selection at the reception of the harvest. New vineyard objective with 70% of the vines in bio-dynamism for this vintage! The rest is controlled in conventional agriculture. The vineyard is managed with agronomic methods totally respectful of the environment. (Establishment of hedges, grass growing, pastures by sheep)

AREA UNDER VINES: 82 ha/203 acres

SOIL:

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

AVERAGE DENSITY:

8 500-10 000 vinestocks per hectare

VINESTOCKS:

3 309 ; 101-14 Riparia

AVERAGE AGE OF STOCKS: 25 years

CLIMATE 2018

The winter was very rainy, with temperatures in February and March below the last thirty year averages. The spring was also rainy, but was still in average temperatures. This wet weather continued until the end of June, causing heavy attacks of downy mildew on the vineyard. Fortunately, hot dry weather arrived in July and continued until the harvests which took place in optimal conditions. The abundant aquifers have favored the development of the vine allowing to have perfect conditions throughout the phenological stages. This explains the great wealth of the vintage and its opulence! A great vintage.

PHENOLOGICAL STAGES 2018

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT
Green tips	15-Apr	23-Apr	15-Apr	25-Apr
First leaves unfolding	26-Apr	29-Apr	26-Apr	3-May
Beginning of flowering	2-Jun	5-Jun	2-Jun	7-Jun
End of flowering	12-Jun	19-Jun	12-Jun	23-Jun
Beginning of veraison	31-Jul	2-Aug	31-Jul	9-Aug

HARVEST DATES	20-sept to 26- sept	1st-oct to 10-oct	27 /28-sept	6-Oct
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VINIFICATION 2018

Harvest reception	Double reception of harvest and weighing of the crop. Plot selection in the tank (grape variety,terroir, age, ...)
Tanks	50% wood 50% cement (thermo-regulated tanks)
Alcoholic fermentation	Yeast addition Fermentation temperatures: 24°C - 26°C Daily tasting of each tank
Pumping-over	1 volume fractioned into 2 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	14 months in French oak barrels (15% new, the rest 1-2 years old)

BLENDING

Cabernet Sauvignon: 39%	Merlot: 49%	Cabernet Franc: 1%	Petit Verdot: 11%
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ANALYSIS

Alcohol: 14	Total acidity: 3
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