

SARGET de GRUAUD LAROSE

TECHNICAL DATA Vintage 2017



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. 30 ha in biodynamy.

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 2017

Cold January followed by relatively dry and mild period. In the end of April heavy frost inflicted damage to Bordeaux vineyards. Fortunately, Gruaud vines were not affected that much. Summer was dry and warm with average temperatures above 20 C°. Rainy September made us anticipate the harvest.

PHENOLOGICAL STAGES 2017

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT
Green tips	3/21	3/24	3/22	3/25
First leaves unfolding	4/7	4/10	3/8	4/18
Beginning of flowering	5/19	5/23	5/26	5/25
End of flowering	5/30	6/2	5/31	6/4
Beginning of veraison	7/20	7/28	7/21	7/28

HARVEST DATES	9/15 - 9/20	9/21 - 10/03	9/21- 9/22	9/23
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VINIFICATION 2017

Harvest reception	Double reception of harvest and weighing of the crop. Plot selection in the tank (grape variety, <i>terroir</i> , 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: 61,5%	Merlot: 30%	Cabernet Franc: 6%	Petit Verdot: 2,5%
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ANALYSIS

Alcohol: 12,73	Total acidity: 3,30	Polyphenols: 58	Anthocyanins: 519
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TASTING

A garnet red colour is highlighted by violines reflections. The nose is very expressive and full of gourmet notes of fresh fruits. Gentle attack gives quickly way to a crunchy wine with juicy red fruits, reinforced by subtle tannic structure. Long persistence, accompanied by light toasted notes.

Owner: Jean Merlaut | **Vineyard Manager:** Patrick Frédéric | **Cellar Master:** Stéphanie Lebaron-Bouchonneau | **Consulting Oenologist:** Eric Boissenot
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