

# SARGET de GRUAUD LAROSE

## TECHNICAL DATA Vintage 1996



**APPELLATION:**  
AOC SAINT-JULIEN

**GRAPE VARIETIES:**

Cabernet Sauvignon 57% Merlot 31%  
Cabernet Franc 7,5% Petit Verdot 3% Malbec 1,5%

**VINEYARD MANAGEMENT:**

Integrated Pest Control (mechanical work, organic fertilisation), Weather Station (phytosanitary protection). 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:** 25 years

### CLIMATE 1996

Hot winter, especially January. Low temperatures in February and in the very beginning of March (late budburst). Negative temperatures early April. May was moderately hot and humid. Very quick flowering end of May. June and July: very hot and humid with storm rainfall. The storms continued in a relatively cool August. September was very cool and humid, abundant rainfall from the 24<sup>th</sup>. Otherwise, a lot of sunshine (great photosynthesis=>good accumulation of sugar). Temperatures relatively low (limited combustion of the malic acid). Very satisfactory sanitary state overall.

### PHENOLOGICAL STAGES 1996

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
<b>Buds in cotton</b>	25/3	28/3	26/3	1/4	26/3
<b>Green tips</b>	3/4	10/4	5/4	16/4	4/4
<b>Mid flowering</b>	2/6	8/6	3/6	15/6	3/6
<b>Beginning of veraison</b>	31/7	5/8	2/8	10/8	1/7
<b>HARVEST DATES</b>	20/09-28/09	28/09-10/10	26/09-28/09	28/029	-

### VINIFICATION 1996

<b>Harvest reception</b>	Weighing of the crop. Plot selection in the tank (grape variety, <i>terroir</i> , age, ...)
<b>Tanks</b>	60 % cement   40 % wood (thermo-regulated tanks)
<b>Alcoholic fermentation</b>	Yeast addition   Fermentation temperatures: 31°-33°C   Daily tasting of each tank
<b>Pumping-over</b>	2 volumes a day during fermentation according to tasting
<b>Maceration</b>	21-35 days at adapted temperatures and according to the tasting
<b>Running off</b>	Separation of the free-run-wine according to variety and tasting
<b>Pressing</b>	Pneumatic presses   Immediate transfer of the press wine into barrels   Tasting and selection of three press wines among the barrels
<b>Malolactic fermentation</b>	50% in barrels in a thermostatically controlled cellar
<b>Ageing</b>	14 months in French oak barrels (10% new, the rest 2-3 years old)

### BLENDING

Cabernet Sauvignon: 54%	Merlot: 39%	Cabernet Franc: 4%	Petit Verdot: 3%
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### ANALYSIS

Alcohol: 12,65	Total Acidity: 3,55	Polyphenols: 70	Colour Intensity: 1,3
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### TASTING

The wine renders all the Cabernet Sauvignon aromas with an amazing minty hint blending in with masses of black currant, typical of that vintage.

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

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