

# SARGET de GRUAUD LAROSE

## TECHNICAL DATA Vintage 1997



**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), 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.

**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 1997

Exceptional vintage. July was marked by alternating cool periods and tropical days. March was summer-like. These variations affected the ripening conditions of the grapes considerably. End of season very favourable. Almost all the plots were harvested without rain. The harvest was interrupted from September 19 to 29 to await the full maturity state of the Cabernets and the Petit Verdots: picked under optimal circumstances. In conclusion, this vintage with incontestable natural potential required a rarely equalled sense of observation and respect of the vineyard.

### PHENOLOGICAL STAGES 1997

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Buds in cotton	27/2	9/3	28/2	8/3	27/2
Green tips	15/3	24/3	15/3	28/3	16/3
Mid flowering	21/5	26/5	22/5	29/5	21/5
Bunch closure	24/6	2/7	25/6	4/7	25/6
Beginning of veraison	20/7	25/7	20/7	29/7	21/7
<b>HARVEST DATES</b>	16/09-23/09	26/09-09/10	23/09-26/09	07/10-08/10	15/09-16/09

### VINIFICATION 1997

<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>	30% in barrels in a thermostatically controlled cellar, the rest in wooden tanks
<b>Ageing</b>	14 months in French oak barrels (10% new, the rest 2-3 years old)

### BLENDING

Cabernet Sauvignon: 57%	Merlot: 30%	Cabernet Franc: 7%	Petit Verdot: 4%	Malbec: 2%
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### ANALYSIS

Alcohol: 13°	Total Acidity: 3,31	Polyphenols: 62	Colour Intensity: 1,05
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### TASTING

Slight amber colour. The fruit is ripe with hints of fallen leaves, shades of cedar tree, mushroom and undergrowth. The texture is silky and long. (2013)

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

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