

SARGET de GRUAUD LAROSE

TECHNICAL DATA Vintage 2001



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 2001

Quick and homogenous flowering end of May. After a dry period in May and June, July was rainy. August was warm and moderately rainy. Average temperatures in September. Maximum temperatures of 25°C for 6 days only. Good conditions in summer and beginning of autumn generated good maturation conditions with a very good constitution.

PHENOLOGICAL STAGES 2001

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Green tips	16/3	19/3	17/3	21/3	16/3
First leaves unfolding	1/4	5/4	2/4	10/4	1/4
Mid-flowering	28/5	6/6	29/5	7/6	29/5
End of flowering	6/7	9/7	7/7	13/7	7/7
Beginning of veraison	26/7	23/7	27/7	1/8	27/7
HARVEST DATES	26/09-03/10	06/10-16/10	04/10-06/10	6/10	29/9

VINIFICATION 2001

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
Ageing	14 months in French oak barrels (10% new, the rest 2-3 years old)

BLENDING

Cabernet Sauvignon: 64 %	Merlot: 29 %	Cabernet Franc: 5 %	Petit Verdot: 2 %
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ANALYSIS

Alcohol: 12°8	Total Acidity: 3,5	Polyphenols: 65	Colour Intensity: 1,17
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TASTING

The wine is tile-red. The nose gives off evolved aromas of leather, under-growth with mineral and smoky notes. The fruit is still present: prunes or prunes in alcohol. The mouth still shows a tannic structure supported by a pleasant freshness. Fine aromatic persistency. Drink it now or in the coming years. (2013)

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

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