

SARGET de GRUAUD LAROSE

TECHNICAL DATA Vintage 2003



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 2003

Exceptional vintage. Outbreak of the first leaves beginning of March. Temperatures and amount of sunshine well beyond normal. Even so, the vines didn't suffer. Great drought confirmed (-50% pluviometry) and general flowering beginning of June. From August 20th, rainfall (withered or roasted grapes). Certain late growths benefitted from the eastern drying wind that stops the grey mold (Botrytis) to wait for complete maturity of the Merlots. The old vines, in ploughed soils with a solid root system in deep gravelly soils held perfectly up against the great drought.

PHENOLOGICAL STAGES 2003

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Green tips	11/3	17/3	12/3	14/3	12/3
First leaves unfolding	16/3	17/3	17/3	17/3	17/3
Beginning of flowering	14/5	19/5	14/5	17/5	14/5
End of flowering	27/5	31/5	27/5	30/5	27/5
Beginning of veraison	17/7	18/7	18/7	23/7	18/7

HARVEST DATES	10/09-15/09	19/09-30/09	15/09-18/09	26/09-27/09	15/9
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VINIFICATION 2003

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: 54 %	Merlot: 28 %	Cabernet Franc: 8 %
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ANALYSIS

Alcohol: 12,9	Total Acidity: 3,3	Polyphenols: 68	Colour Intensity: 1,20
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TASTING

A beautiful, radiant colour that fully and joyfully expresses the sun of that wonderful 2003 summer. On the nose, an abundance of richness blended with plenty of complex scents of perfectly ripe, red fruit and notes of autumn undergrowth. The mouth shows a great presence of tannins and a perfect balance between all savours. (2013)

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

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