SARGET de GRUAUD LAROSE

TECHNICAL DATA Vintage 2004



APPELLATION:

AOC SAINT-JULIEN

GRAPE VARIETIES: Cabernet Franc 7,5%

Cabernet Sauvignon 57%

Merlot 31%

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 na/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 2004

May was relatively hot and rainy which facilitated the beginning of the flowering. A not very hot summer, sunny July, low rainfall, average temperatures. August was rainy with only little sun and low temperatures (small amplitude min.-max.). A quite sunny September, temperatures relatively high, especially during the day, cool nights preventing the development of rot.

PHENOLOGICAL STAGES 2004

THENOLOGICAL STRAILS LOUP					
	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Green tips	5/4	6/4	4/4	7/4	6/4
First leaves unfolding	20/4	20/4	20/4	23/4	19/4
Beginning of flowering	26/5	3/6	27/5	5/6	26/5
End of flowering	10/6	12/6	11/6	15/6	11/6
Beginning of veraison	30/7	2/8	30/7	6/8	31/7
HARVEST DATES	27/09-04/10	07/10-19/10	05/10-07/10	15/10-16/10	2/10

VINIFICATION 2004

Harvest reception	Weighing of the crop. Plot selection in the tank (grape variety, terroir, 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 amo the barrels	
Pressing		
Malolactic fermentation	50% in barrels in a thermostatically controlled cellar	
Ageing	14 months in French oak barrels (15% new, the rest 2-3 years old)	

BLENDING

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Cabernet Sauvignon: 56 %	Merlot: 36 %	Cabernet Franc: 4 %	Petit Verdot: 4 %	

ANALYSIS

Alcohol: 12,9 Total Acidity: 3,25 Polyphenols: 67 Colour Intensity: 1,24	Polyphenols: 67 Colour Intensity: 1,24	Total Acidity: 3,25	Alcohol: 12,9
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TASTING

The colour is brilliant and ruby red. The nose is intense and expressive. Notes of liquorice, mint, beeswax and a few heady, autumnal fragrances. The attack is soft, almost mellow, then long and tasty. The tannins are elegant and juvenile. Fresh notes and forest scents on the finish. A wine with a lot of subtlety. Enjoy now. (2013)