

SARGET de GRUAUD LAROSE

TECHNICAL DATA Vintage 2005



APELLATION:
AOC SAINT-JULIEN

GRAPE VARIETIES:
Cabernet Sauvignon 60% Merlot 30%
Cabernet Franc 5,5% 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 2005

Winter with rain below normal (-50%). February to mid-March: temperatures slightly below normal (late budburst). Normal April, but end of May, temperatures climbed rapidly continuing into June (flowering in great conditions, no water). Very dry summer, only 3 significant showers. 2005 was dryer than 2003, but the vine suffered less (dry winter and spring=>the root system went very far down to seek the underground water). Beginning of September, close to 40°, then rain during the 2nd week end. Then, sun and little water (great concentration/perfect sanitary conditions). Rain-free harvest. One of the easiest vintages in the past 30 years.

PHENOLOGICAL STAGES 2005

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Green tips	13/4	15/4	11/4	17/4	13/4
First leaves unfolding	29/4	30/4	27/4	3/5	30/4
Beginning of flowering	28/5	30/5	28/5	2/6	28/5
End of flowering	10/6	15/6	11/6	15/6	10/6
Beginning of veraison	29/7	28/7	29/7	5/8	29/7

HARVEST DATES	20/09-27/09	28/09-11/10	28/09-30/09	10/10	26/9
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VINIFICATION 2005

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 (15% new, the rest 2-3 years old)

BLENDING

Cabernet Sauvignon: 64%	Merlot: 30%	Cabernet Franc: 4%	Petit Verdot: 1%	Malbec: 1%
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ANALYSIS

Alcohol: 12,86	Total Acidity: 3,7	Polyphenols: 68	Colour Intensity: 1,45
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TASTING

The colour is brilliant, black and clear. The nose is powerful and reveals notes of brown tobacco, fruit, with a hint of prunes mixed with aromas of red, fresh cherries. A very racy and charming nose. The mouth shows great balance and length. The tannins still require refining and maintain a very fruitful structure. A fine, racy wine that expresses the *terroir* in the most remarkable way.

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

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