

# SARGET de GRUAUD LAROSE

## TECHNICAL DATA Vintage 2009



**APPELLATION:**  
AOC SAINT-JULIEN

**GRAPE VARIETIES:**

Cabernet Sauvignon 61% Merlot 29%  
Cabernet Franc 5% Petit Verdot 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 2009

Extremely severe winter, then mild weather in March. Beginning of spring particularly humid with violent storms in May. Early onset of summer. A very beautiful summer with hot days, but not scorching, few disturbances in July and beginning of August. In September/October: sun, heat and drought allowing to peacefully reach optimum ripeness.

### PHENOLOGICAL STAGES 2009

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT
Green tips	19/3	28/3	19/3	17/3
First leaves unfolding	28/3	5/4	27/3	25/3
Beginning of flowering	24/5	29/5	25/5	1/6
End of flowering	6/6	10/6	7/6	9/6
Beginning of veraison	24/7	23/7	25/7	5/8
<b>HARVEST DATES</b>	23/9-29/9	1/10-8/10	30/9-01/10	1/10-2/10

### VINIFICATION 2009

<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: 24°C - 29°C   Daily tasting of each tank
<b>Pumping-over</b>	2 volumes a day during fermentation
<b>Maceration</b>	20 - 26 days at adapted temperatures and according to the tasting
<b>Running off</b>	According to tasting and analyses
<b>Pressing</b>	3 vertical presses   Immediate transfer of the press wine into barrels   Tasting and selection of three press wines among the barrels
<b>Malolactic fermentation</b>	With the grape pomace to favour a quick running off into barrels
<b>Ageing</b>	14 months in French oak barrels (15% new, the rest 2-3 years old)

### BLENDING

Cabernet Sauvignon: 54%	Merlot: 26%	Petit Verdot: 7%	Cabernet franc: 13%
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### ANALYSIS

Alcohol: 13,66°	Total Acidity: 3,54	Polyphenols: 66	Colour Intensity: 1,35
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### TASTING

Deep, red colour with purplish highlights. The nose is very ripe with aromas of black fruit, wild strawberries and black cherry. Overtones of lime-tree flowers combined with roasting. The mouth is rich, ample, powerful and spicy. A beautiful balance and a long finish.

**Owner:** Jean Merlaut | **Vineyard Manager:** Patrick Frédéric | **Cellar Master:** Philippe Carmagnac | **Consulting Oenologist:** Eric Boissenot

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