

SARGET de GRUAUD LAROSE

TECHNICAL DATA Vintage 2010



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 2010

A precocious and relatively rapid flowering beginning of June followed by a satisfactory berry set among all the varieties except the merlot that was affected by flower abortion and berry-shot. July was hot sunny and dry which caused a slowdown and a stop in the growth of the vine at the beginning of veraison. Ideal ripening of all the varieties overall thanks to exceptionally dry August and September without excessive heat. Ideal harvest from first to last day allowing picking of each variety at optimum oenological maturity.

PHENOLOGICAL STAGES 2010

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT
Green tips	29/3	2/4	30/3	5/4
First leaves unfolding	28/5	5/6	29/5	2/6
Beginning of flowering	9/6	13/6	10/6	15/6
End of flowering	3/8	4/8	3/8	12/8
Beginning of veraison	17/8	22/8	19/8	28/8
HARVEST DATES	28/09-01/10	05/10-14/10	04/10-05/10	12/10-13/10

VINIFICATION 2010

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

BLENDING

Cabernet Sauvignon: 70%	Merlot: 23%	Cabernet Franc: 3%	Petit Verdot: 4%
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ANALYSIS

Alcohol: 13,5°	Total Acidity: 3,50	Polyphenols: 72	Colour Intensity: 1,6
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TASTING

Very brilliant, ruby-red colour. Nose: red fruit with overtones of red currant and Morello cherry. Spicy aromas with a touch of menthol. Mouth: nice attack, fiery flavours and chocolate. Great volume with a beautiful length. Vintage with a fine balance.

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

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