

# SARGET de GRUAUD LAROSE

## TECHNICAL DATA Vintage 2011



**APPELLATION:**  
AOC SAINT-JULIEN

**GRAPE VARIETIES:**

Cabernet Sauvignon 61% Merlot 29%  
Cabernet Franc 7% Petit Verdot 3%

**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 2011

Atypical vintage: relatively mild winter, very hot spring, summer with temperatures below normal. The vine underwent hydric stress at the beginning of September, followed by dry and hot weather. These favourable conditions allowed harvesting at perfect maturity level with excellent sanitary conditions.

### PHENOLOGICAL STAGES 2011

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT
Green tips	25/3	28/3	26/3	21/3
First leaves unfolding	1/4	4/4	8/4	2/4
Beginning of flowering	6/5	9/5	8/5	9/5
End of flowering	17/5	21/5	18/5	21/5
Beginning of veraison	21/6	23/6	26/6	25/6

HARVEST DATES	14/09-17/09	21/09-28/09	17/09-21/09	21/9
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### VINIFICATION 2011

Harvest reception	Double reception of harvest and weighing of the crop. Plot selection in the tank (grape variety, <i>terroir</i> , age, ...)
Tanks	40% wood   60% cement (thermo-regulated tanks)
Alcoholic fermentation	Yeast addition   Fermentation temperatures: 24°C - 29°C   Daily tasting of each tank
Pumping-over	1 volume fractioned into 3 every day during the fermentation phase until a density of 1020
Maceration	20 - 30 days at adapted temperatures   Work on the lees in the grape-pomace during the maceration period after
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	Together with the alcoholic fermentation by co-inoculation
Ageing	14 months in French oak barrels (10% new, the rest 2-3 years old)

### BLENDING

Cabernet Sauvignon: 61%	Merlot: 30%	Cabernet Franc: 4%	Petit Verdot: 5%
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### ANALYSIS

Alcohol: 13,01°	Total Adicity: 3,30	Polyphenols: 65	Anthocyanins: 620
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### TASTING

The wine has a clear, deep ruby-red colour. Nose: red berries, fruit stones and nectarines. After swirling, overtones of spices and menthol. Great freshness in the mouth, going onto powerful yet fine tannins. Nice finish between tannins and freshness. Very long aromatic persistency with notes of fruits in alcohol. (2011)

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

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