

CHÂTEAU GRUAUD LAROSE

TECHNICAL DATA Vintage 2010



APPELLATION:

AOC SAINT-JULIEN

Second Cru Classé en 1855

AREA UNDER VINES: 82 ha/203 acres

GRAPE VARIETIES:

Cabernet Sauvignon 61%

Merlot 29%

Cabernet Franc 5%

Petit Verdot 5%

SOIL:

Garonne gravel from the first quaternary, settled more than 600 000 years ago

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.

AVERAGE DENSITY:

10 000 to 8 500 vinestocks/ha

VINESTOCKS:

3 309 ; 101-14 Riparia

AVERAGE AGE OF STOCKS: 46 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
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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	16 months in French, fine grain, oak barrels, renewed by 50% every year to enhance the fruit Medium toast

BLENDING

Cabernet Sauvignon: 66%	Merlot: 28%	Petit Verdot: 6%
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ANALYSIS

Alcohol: 14,00°	Total acidity: 3,50	Total polyphenols: 78	Colouring Intensity: 1,7
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TASTING

Shiny, garnet red colour with purplish highlights. The nose is very complex and intense. It evolves from elegant exotic aromas: sandalwood, notes of vanilla, spices, coffee, piquillos finishing on a note of blackcurrant jelly. The mouth is delicious although the woody flavours are still dominating due to its youth. One perceives notes of ripe fruit, dark chocolate and mocha. The wine is rich and powerful. Great finesse and elegance. Fine balance. Among the greatest vintages of Chateau Gruaud Larose. (2012)

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

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