

# CHÂTEAU GRUAUD LAROSE

## TECHNICAL DATA Vintage 2001



### APPELLATION:

AOC SAINT-JULIEN

Second Cru Classé en 1855

**AREA UNDER VINES:** 82 ha/203 acres

### GRAPE VARIETIES:

Cabernet Sauvignon 57%

Merlot 31%

Cabernet Franc 7,5%

Petit Verdot 3%

Malbec 1,5%

### 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:** 40 years

## CLIMATE 2001

Quick and homogenous flowering end of May. After a dry period in May and June, July was rainy. August was warm and moderately rainy. Average temperatures in September. Maximum temperatures of 25°C for 6 days only. Good conditions in summer and beginning of autumn generated good maturation conditions with a very good constitution.

## PHENOLOGICAL STAGES 2001

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Green tips	16/3	19/3	17/3	21/3	16/3
First leaves unfolding	1/4	5/4	2/4	10/4	1/4
Mid-flowering	28/5	6/6	29/5	7/6	29/5
End of flowering	6/7	9/7	7/7	13/7	7/7
Beginning of veraison	26/7	23/7	27/7	1/8	27/7
<b>HARVEST DATES</b>	26/09-03/10	06/10-16/10	04/10-06/10	6/10	29/9

## VINIFICATION 2001

<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: 31°-33°C   Daily tasting of each tank
<b>Pumping-over</b>	2 volumes a day during fermentation according to tasting
<b>Maceration</b>	21-35 days at adapted temperatures and according to the tasting
<b>Running off</b>	Separation of the free-run-wine according to variety and tasting
<b>Pressing</b>	Pneumatic presses   Immediate transfer of the press wine into barrels   Tasting and selection of three press wines among the barrels
<b>Malolactic fermentation</b>	50% in barrels in a thermostatically controlled cellar, the rest in wooden tanks
<b>Ageing</b>	16-18 months in French, fine grain, oak barrels, renewed by 30% every year to enhance the fruit   Medium toast

## BLENDING

Cabernet Sauvignon: 60%	Merlot: 30%	Cabernet Franc: 7%	Petit Verdot: 3%
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## ANALYSIS

Alcohol: 12,95°	Total Acidity: 3,5	Polyphenols: 77	Colouring intensity: 1,75
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## TASTING

Clear. Garnet red. The nose is fresh, subtle combining red fruit, prune à l'eau de vie, dry fig and cocoa. Frank, rich attack, good body with fatness. The tannins are still present but are beginning to mature giving place to roundness and finesse. Beautiful length. Enjoy it now or lay it down. (2011)

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

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