



CHÂTEAU
GRUAUD LAROSE

CHÂTEAU GRUAUD LAROSE

Second Grand Cru Classé en 1855

AOC SAINT JULIEN

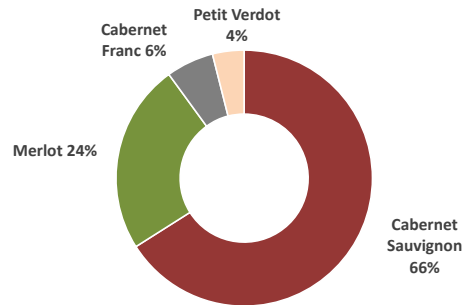
TECHNICAL DATA 1992

VINTAGE 1992

CLIMATE

The year started with three months that were drier than normal. Bud-burst slightly delayed but regular. Significant cluster appearance. Mid-flowering observed on June 6th (8 days earlier than normal). Cluster thinning was undertaken. Hot July and very hot August and particularly rainy. Mid-veraison on August 14th. In September, the weather was cool but dry, followed by an alternating period until October 10th. Dry weather during the second decade of October then rain again. A challenged vintage (enhanced sanitary protection).

BLENDING



Alcohol: 12,7° Total acidity: 3,3

PHENOLOGICAL STAGES

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Green tips	4/1	4/5	4/2	4/8	4/1
Mid-flowering	6/5	6/8	6/6	6/11	6/6
Beginning of veraison	8/1	8/6	8/2	8/8	8/2
HARVEST DATES	9/28	10/7	10/6	10/14	9/29

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. 100% of the surface is managed according to the principles of Organic and Biodynamic Agriculture.

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 à 8 500 vines per hectare

VINESTOCKS: 3 309 ; 101-14 Riparia

AVERAGE AGE OF STOCKS: 46 years old

GRAPE VARIETIES:

Cabernet Sauvignon 57%

Merlot 31%

Cabernet Franc 7,5%

Petit Verdot 3%

Malbec 1,5 %

VINIFICATION

Harvest reception

Weighing of the crop. Plot selection in the tank (grape variety, terroir, age, ...)

Tanks

100% cement

Alcoholic fermentation

Yeast addition | Fermentation temperatures: 31°C - 33°C | Daily tasting of each tank

Maceration

21 - 35 days at adapted temperatures and according to the tasting

Pressing

Pneumatic presses | Immediate transfer of the press wine into barrels | Tasting and selection of four press wines among the barrels

Malolactic fermentation

40% in barrels in a thermostatically controlled cellar

Ageing

16-18 months in French, fine grain, oak barrels, renewed by 30% every year to enhance the fruit | Medium toast