



CHÂTEAU  
GRUAUD LAROSE

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Second Grand Cru Classé en 1855

AOC SAINT JULIEN

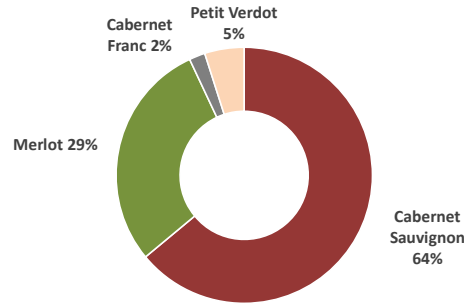
## TECHNICAL DATA 1993

### VINTAGE 1993

#### CLIMATE

Bud-burst earlier than normal and first flowers around May 25th-26th. Beginning of June hot and dry: rapid and very homogeneous flowering. Cool and humid weather from June 9th. July dry and hot with only little sunshine. Quick and homogenous veraison. The weather remained hot and dry for the whole of August and the first week of September. Overall, September substantially cooler than normal with only little sun. Quite a lot of irregular precipitation. The distinguishing feature of 1993 was the thick skins with a great phenolic concentration and a good extractability of the tannins and the anthocyanins

#### BLENDING



Alcohol: 12,5° Total acidity: 3,4

#### PHENOLOGICAL STAGES

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Green tips	3/25	3/29	3/26	4/1	3/24
Mid-flowering	6/1	6/6	6/3	6/11	6/1
Beginning of veraison	7/28	8/2	7/1	8/6	7/29
<b>HARVEST DATES</b>	9/23-10/12	9/23-10/12	9/23-10/12	9/23-10/12	9/23-10/12

#### 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