



CHÂTEAU  
GRUAUD LAROSE

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Second Grand Cru Classé en 1855

AOC SAINT JULIEN

## TECHNICAL DATA 1999

VINTAGE 1999					
<b>CLIMATE</b>		<b>BLENDED</b>			
<p>Contrasted climate. The 3 first months were marked by above-average temperatures. Bud-bursting end of March. Precocious and abundant vintage. April and May: higher than normal precipitation and temperatures. First fortnight of May was very rainy, but the second was dry: quick and homogenous flowering. June, July and August were hot with much sunshine. From August 10 to September 12, the weather was generally hot and dry. The favourable climate during the last 2 decades of August and the first days of September allowed a good maturation of the grapes. A very good vintage in the Grands Crus.</p>		<p>Alcohol: 12,90° Total acidity: 3,7</p>			
<b>PHENOLOGICAL STAGES</b>					
	<b>MERLOT</b>	<b>CABERNET SAUVIGNON</b>	<b>CABERNET FRANC</b>	<b>PETIT VERDOT</b>	<b>MALBEC</b>
<b>Green tips</b>	3/19	4/1	3/20	3/30	3/20
<b>Mid-flowering</b>	5/29	6/2	5/30	6/5	5/30
<b>Beginning of veraison</b>	7/23	25/7	7/25	8/1	7/24
<b>HARVEST DATES</b>	9/14-9/22	9/24-10/7	9/23-9/25	9/29	9/22

VINEYARD MANAGEMENT		VINIFICATION	
<p>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.</p>		<p><b>Harvest reception</b> Weighing of the crop. Plot selection in the tank (grape variety, terroir, age, ...)</p>	
<p><b>AREA UNDER VINES:</b> 82 ha/203 acres</p>		<p><b>Tanks</b> 40% wood   60% cement (thermo-regulated tanks)</p>	
<p><b>SOIL:</b></p> <p>Garonne gravel from the first quaternary, settled more than 600 000 years ago</p>		<p><b>Alcoholic fermentation</b> Yeast addition   Fermentation temperatures: 31°C - 33°C   Daily tasting of each tank</p>	
<p><b>AVERAGE DENSITY:</b></p> <p>10 000 à 8 500 vines per hectare</p>		<p><b>Maceration</b> 21 - 35 days at adapted temperatures and according to the tasting</p>	
<p><b>VINESTOCKS:</b> 3 309 ; 101-14 Riparia</p>		<p><b>Pressing</b> Pneumatic presses   Immediate transfer of the press wine into barrels   Tasting and selection of four press wines among the barrels</p>	
<p><b>AVERAGE AGE OF STOCKS:</b> 46 years old</p>		<p><b>Malolactic fermentation</b> 50% in barrels in a thermostatically controlled cellar, the rest in wooden tanks</p>	
		<p><b>Ageing</b> 16-18 months in French, fine grain, oak barrels, renewed by 30% every year to enhance the fruit   Medium toast</p>	
<p><b>GRAPE VARIETIES:</b></p> <p><b>Cabernet Sauvignon 57%</b></p> <p><b>Merlot 31%</b></p> <p><b>Cabernet Franc 7,5%</b></p> <p><b>Petit Verdot 3%</b></p> <p><b>Malbec 1,5 %</b></p>			