



CHÂTEAU
GRUAUD LAROSE

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Second Grand Cru Classé en 1855

AOC SAINT JULIEN

TECHNICAL DATA 2000

VINTAGE 2000					
CLIMATE		BLENDED			
<p>2000 is among the precocious years. The half-veraison is 9 days early (on August 6th). From April to mid August, the vintage seemed to be moderately hot with a surplus of sunshine and humidity. April was hot and very humid. May and June were hot and moderately rainy. In spite of all this, the flowering was relatively quick and homogenous. July was cool and humid. The first fortnight of August was hot (5 days >30°C) with little rainfall. Quick veraison. A harvest spread over September and beginning of October allowed picking exceptionally healthy grapes.</p>		<p>Alcohol: 12,65° Total acidity: 3,6</p>			
PHENOLOGICAL STAGES					
	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Green tips	3/18	4/2	3/20	4/5	3/18
Mid-flowering	5/28	6/3	5/30	6/6	5/29
Beginning of veraison	7/23	24/7	7/24	7/26	7/24
HARVEST DATES	9/21-9/26	10/2-10/12	9/28-10/2	10/4	9/27

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>		Harvest reception	Weighing of the crop. Plot selection in the tank (grape variety, terroir, age, ...)
		Tanks	40% wood 60% cement (thermo-regulated tanks)
		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	50% in barrels in a thermostatically controlled cellar, the rest in wooden tanks
		Ageing	16-18 months in French, fine grain, oak barrels, renewed by 30% every year to enhance the fruit Medium toast
AREA UNDER VINES: 82 ha/203 acres	GRAPE VARIETIES:		
SOIL:	Cabernet Sauvignon 57%		
Garonne gravel from the first quaternary, settled more than 600 000 years ago	Merlot 31%		
AVERAGE DENSITY:	Cabernet Franc 7,5%		
10 000 à 8 500 vines per hectare	Petit Verdot 3%		
VINESTOCKS: 3 309 ; 101-14 Riparia	Malbec 1,5 %		
AVERAGE AGE OF STOCKS: 46 years old			