



CHÂTEAU  
GRUAUD LAROSE

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Second Grand Cru Classé en 1855

AOC SAINT JULIEN

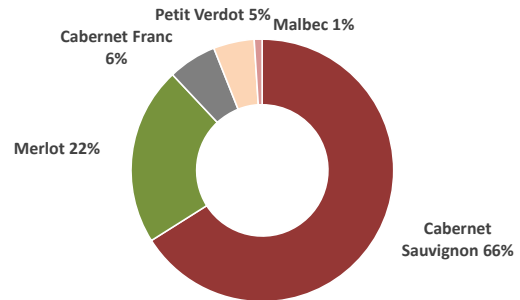
## TECHNICAL DATA 2003

### VINTAGE 2003

#### CLIMATE

Exceptional vintage. Outbreak of the first leaves beginning of March. Temperatures and amount of sunshine well beyond normal. Even so, the vines didn't suffer. Great drought confirmed (-50% pluviometry) and general flowering beginning of June. From August 20th, rainfall (withered or roasted grapes). Certain late growths benefitted from the eastern drying wind that stops the grey mold (Botrytis) to wait for complete maturity of the Merlots. The old vines, in ploughed soils with a solid root system in deep gravelly soils held perfectly up against the great drought.

#### BLENDING



Alcohol: 12,9° Total acidity: 3,3

#### PHENOLOGICAL STAGES

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Green tips	3/11	3/17	3/12	3/14	3/12
Beginning of flowering	5/14	5/19	5/14	5/14	5/14
Beginning of veraison	7/17	7/18	7/18	7/18	7/18
<b>HARVEST DATES</b>	9/10-9/15	9/19-9/30	9/15-9/18	9/26-9/27	9/15

#### 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

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