



CHÂTEAU  
GRUAUD LAROSE

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Second Grand Cru Classé en 1855

AOC SAINT JULIEN

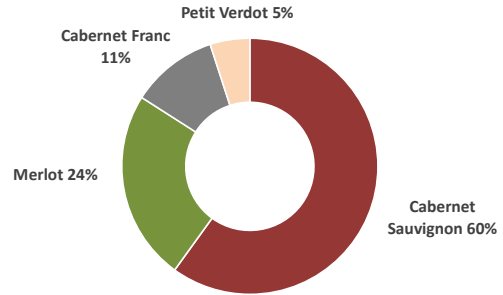
## TECHNICAL DATA 2006

### VINTAGE 2006

#### CLIMATE

A cool start to the year resulted in a late budburst. Dry spring and flowering in good conditions. July was very hot, leading to a stop in the vegetative growth before a precocious beginning of veraison. A cool and cloudy August provoked a veraison spread over quite some time. A favorable climate at the end of maturation, during the first and last decades of September.

#### BLENDING



Alcohol: 12,8° Total acidity: 3,3

#### PHENOLOGICAL STAGES

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Green tips	4/14	4/16	4/12	4/18	4/13
Beginning of flowering	5/30	6/2	5/29	6/6	5/31
Beginning of veraison	7/30	8/1	7/30	8/6	7/31
<b>HARVEST DATES</b>	9/19-9/23	9/25-10/6	9/23-9/25	9/28	9/23

#### 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 60%**

**Merlot 30%**

**Cabernet Franc 5,5%**

**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