



CHATEAU  
GRUAUD LAROSE

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Second Grand Cru Classé en 1855

AOC SAINT JULIEN

## TECHNICAL DATA 2008

| VINTAGE 2008   |  |                           |                       |                     |
|--|--|---------------------------|-----------------------|---------------------|
| <b>CLIMATE</b>   | <b>BLENDING</b>  |                           |                       |                     |
| <p>An atypical winter: particularly mild and dry winter the first two months, exceptionally cold and humid in March, causing slow recovery of the plants. A humid spring: a late and disturbed floraison. Contrasted summer: cold and gloomy in June and August but dry in July ensuring sufficient hydrous stress to obtain a good vintage. In September and October: cool and dry atmosphere conducive to a slow maturation, preserving the aromas and synthesizing the anthocyanin.</p> | <p style="text-align: center;">Alcohol: 13,40° Total acidity: 3,10</p> |                           |                       |                     |
| <b>PHENOLOGICAL STAGES</b>   |  |                           |                       |                     |
|  | <b>MERLOT</b>  | <b>CABERNET SAUVIGNON</b> | <b>CABERNET FRANC</b> | <b>PETIT VERDOT</b> |
| <b>Green tips</b>  | 3/23   | 3/30                      | 3/24                  | 4/2                 |
| <b>Beginning of flowering</b>  | 5/12   | 5/17                      | 5/27                  | 5/23                |
| <b>Beginning of veraison</b>   | 7/14   | 7/18                      | 7/15                  | 7/20                |
| <b>HARVEST DATES</b>   | 9/29-10/2  | 10/7-10/15                | 10/6-10/7             | 10/10-10/11         |

| 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> |                               | <b>Harvest reception</b>       | Weighing of the crop. Plot selection in the tank (grape variety, terroir, age, ...)   |
| <b>AREA UNDER VINES:</b> 82 ha/203 acres  | <b>GRAPE VARIETIES:</b>       | <b>Tanks</b>                   | 40% wood   60% cement (thermo-regulated tanks)  |
| <b>SOIL:</b>  | <b>Cabernet Sauvignon 61%</b> | <b>Alcoholic fermentation</b>  | Yeast addition   Fermentation temperatures: 24°C - 29°C   Daily tasting of each tank  |
| Garonne gravel from the first quaternary, settled more than 600 000 years ago   | <b>Merlot 29%</b>             | <b>Maceration</b>              | 20 - 26 days at adapted temperatures and according to the tasting   |
| <b>AVERAGE DENSITY:</b>   | <b>Cabernet Franc 5%</b>      | <b>Pressing</b>                | 3 vertical presses   Immediate transfer of the press wine into barrels   Tasting and selection of three press wines among the barrels |
| 10 000 à 8 500 vines per hectare  | <b>Petit Verdot 5%</b>        | <b>Malolactic fermentation</b> | With the grape pomace to favour a quick running off into barrels  |
| <b>VINESTOCKS:</b> 3 309 ; 101-14 Riparia   |                               | <b>Ageing</b>                  | 16 months in French, fine grain, oak barrels, renewed by 50% every year to enhance the fruit   Medium toast                           |
| <b>AVERAGE AGE OF STOCKS:</b> 46 years old  |                               |                                |   |