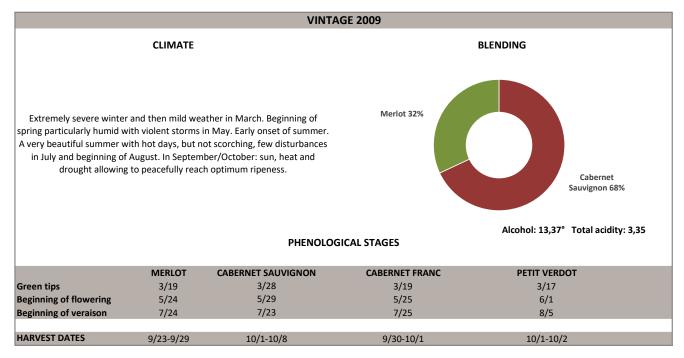
## **CHÂTEAU GRUAUD LAROSE**

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Second Grand Cru Classé en 1855

AOC SAINT JULIEN

## **TECHNICAL DATA 2009**



VINEYARD MANAGEMENT		VINIFICATION	
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. The estate is in conversion to organic production since 2019		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: 24°C - 29°C   Daily tasting of each tank
AREA UNDER VINES: 82 ha/203 acres	GRAPE VARIETIES:	Maceration	20 - 26 days at adapted temperatures and according to the tasting
SOIL:	Cabernet Sauvignon 61%	Pressing	3 vertical presses   Immediate transfer of the press wine into barrels   Tasting and selection of three press wines among the barrels
Garonne gravel from the first quaternary, settled more than 600 000 years ago	Merlot 29%	Malolactic fermentation	With the grape pomace to favour a quick running off into barrels
AVERAGE DENSITY:	Cabernet Franc 5%	Ageing	16 months in French, fine grain, oak barrels, renewed by 50% every year to enhance the fruit   Medium toast
10 000 à 8 500 vines per hectare	Petit Verdot 5%		
VINESTOCKS: 3 309 ; 101-14 Riparia			
AVERAGE AGE OF STOCKS: 46 years old			

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