



CHÂTEAU
GRUAUD LAROSE

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Second Grand Cru Classé en 1855

AOC SAINT JULIEN

TECHNICAL DATA 2010

VINTAGE 2010				
<p>CLIMATE</p> <p>A precocious and relatively rapid flowering beginning of June followed by a satisfactory berry set among all the varieties except the merlot that was affected by flower abortion and berry-shot. July was hot sunny and dry which caused a slowdown and a stop in the growth of the vine at the beginning of veraison. Ideal ripening of all the varieties overall thanks to exceptionally dry August and September without excessive heat. Ideal harvest from first to last day allowing picking of each variety at optimum oenological maturity.</p>	<p>BLENDING</p> <p>Petit Verdot 6%</p> <p>Merlot 28%</p> <p>Cabernet Sauvignon 66%</p> <p>Alcohol: 14° Total acidity: 3,5</p>			
PHENOLOGICAL STAGES				
	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT
Green tips	3/29	4/2	3/30	4/5
Beginning of flowering	6/9	6/13	6/10	6/15
Beginning of veraison	8/17	8/22	8/19	8/28
HARVEST DATES	9/28-10/1	10/5-10/14	10/4-10/5	10/12-10/13

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	Double reception of harvest and weighing of the crop. Plot selection in the tank (grape variety, terroir, age, ...)
AREA UNDER VINES: 82 ha/203 acres	GRAPE VARIETIES:	Tanks	40% wood 60% cement (thermo-regulated tanks)
SOIL:	Cabernet Sauvignon 61%	Alcoholic fermentation	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	Merlot 29%	Maceration	20 - 26 days at adapted temperatures and according to the tasting
AVERAGE DENSITY:	Cabernet Franc 5%	Pressing	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	Petit Verdot 5%	Malolactic fermentation	With the grape pomace to favour a quick running off into barrels
VINESTOCKS: 3 309 ; 101-14 Riparia		Ageing	16 months in French, fine grain, oak barrels, renewed by 50% every year to enhance the fruit Medium toast
AVERAGE AGE OF STOCKS: 46 years old			