



CHÂTEAU  
GRUAUD LAROSE

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Second Grand Cru Classé en 1855

AOC SAINT JULIEN

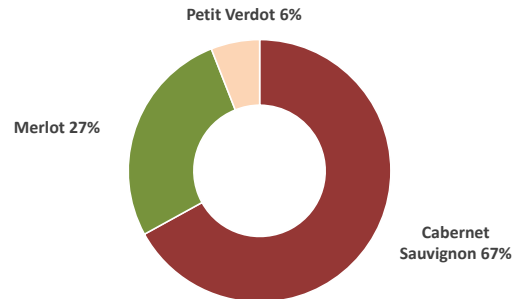
## TECHNICAL DATA 2012

### VINTAGE 2012

#### CLIMATE

Very dry winter. February and March were very cold. April: high rainfall, very low temperatures (late, heterogeneous bud break). Spring temperatures below past 30 years' average (late flowering). July was cold but August was hotter than in the previous 7 years. End of summer: major water stress. End of July: intense heat. Rain in the early autumn (homogenized maturity of the grapes). Merlots were harvested early October (very good conditions). Wait for full maturity of the Cabernets: the good plots were picked in excellent condition. Hard rain on Oct. 14 (accelerated harvesting). One of the most complicated vintages in 10 years.

#### BLENDING



Alcohol: 13,46° Total acidity: 3,35

#### PHENOLOGICAL STAGES

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT
Green tips	3/24	3/27	3/25	3/29
Beginning of flowering	5/28	5/30	5/29	1/16
Beginning of veraison	8/1	7/29	8/2	8/11
<b>HARVEST DATES</b>	10/2-10/5	10/11-10/18	10/10	10/11

#### 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 61%**

**Merlot 29%**

**Cabernet Franc 7%**

**Petit Verdot 3%**

#### VINIFICATION

##### Harvest reception

Double reception of harvest and 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

##### Maceration

20 - 30 days at adapted temperatures | Work on the lees in the grape-pomace during the maceration period after fermentation

##### Pressing

3 vertical presses | Immediate transfer of the press wine into barrels | Tasting and selection of three press wines among the barrels

##### Malolactic fermentation

Together with the alcoholic fermentation by co-inoculation

##### Ageing

18 - 24 months in French, fine grain, oak barrels (40% new, the rest 1-2 years old)