



CHÂTEAU  
GRUAUD LAROSE

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Second Grand Cru Classé en 1855

AOC SAINT JULIEN

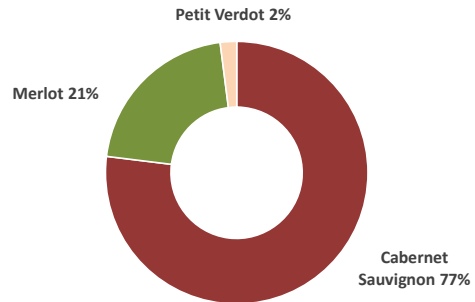
## TECHNICAL DATA 2013

### VINTAGE 2013

#### CLIMATE

The winter was unusually humid with mild temperatures. March and April were very cold causing a much delayed bud break (15 days later than usual). The cool and humid conditions in May and June resulted in a setback in vegetation. Flowering took place during the second half of June under difficult circumstances leading to flower abortion and berry-shot. Fortunately, July and August were warm, sunny and dry. Thanks to these favourable conditions, the vines stayed in good shape. Beginning of September saw the rain coming back again, which speeded up the harvest.

#### BLENDING



Alcohol: 12,75° Total acidity: 3,45

#### PHENOLOGICAL STAGES

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT
Green tips	4/5	4/8	4/6	5/5
Beginning of flowering	6/10	6/14	6/11	6/17
Beginning of veraison	8/15	8/17	8/16	8/26
<b>HARVEST DATES</b>	10/3	10/8	10/8	10/12

#### 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

50% wood | 50% 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)