



CHÂTEAU
GRUAUD LAROSE

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Second Grand Cru Classé en 1855

AOC SAINT JULIEN

TECHNICAL DATA 2014

VINTAGE 2014				
<p>CLIMATE</p> <p>The winter was very humid with mild temperatures. Vegetative growth was slowed by a wet spring with lower-than normal-temperatures. Beginning of summer quite cool followed by a month of July in keeping with most seasons, with a peak temperature on the 17th that slightly burnt the grapes. August wasn't very sunny but rather chilly which staggered the veraison. Summer finally came along in September and October and allowed to wait for full ripeness of the grapes.</p>	<p>BLENDING</p> <p>Alcohol: 13,18° Total acidity: 3,45</p>			
PHENOLOGICAL STAGES				
	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT
Green tips	3/26	3/29	3/27	3/31
Beginning of flowering	5/24	5/30	5/26	5/31
Beginning of veraison	7/21	7/22	7/21	8/1
HARVEST DATES	9/24	10/6	10/2	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>		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	50% wood 50% 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 - 30 days at adapted temperatures Work on the lees in the grape-pomace during the maceration period after fermentation
AVERAGE DENSITY:	Cabernet Franc 7%	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 3%	Malolactic fermentation	Together with the alcoholic fermentation by co-inoculation
VINESTOCKS: 3 309 ; 101-14 Riparia		Ageing	18 - 24 months in French, fine grain, oak barrels (40% new, the rest 1-2 years old)
AVERAGE AGE OF STOCKS: 46 years old			