



CHÂTEAU  
GRUAUD LAROSE

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Second Grand Cru Classé en 1855

AOC SAINT JULIEN

## TECHNICAL DATA 2017

VINTAGE 2017				
<p><b>CLIMATE</b></p> <p>Cold January followed by relatively dry and mild period. In the end of April heavy frost inflicted damage to Bordeaux vineyards. Fortunately, Gruaud vines were not affected that much. Summer was dry and warm with average temperatures above 20 C°. Rainy September made us anticipate the harvest.</p>	<p><b>BLENDING</b></p> <p>Alcohol: 12,88 Total acidity: 3,2</p>			
<b>PHENOLOGICAL STAGES</b>				
	<b>MERLOT</b>	<b>CABERNET SAUVIGNON</b>	<b>CABERNET FRANC</b>	<b>PETIT VERDOT</b>
<b>Green tips</b>	5/19	5/23	5/26	5/25
<b>Beginning of flowering</b>	5/30	6/2	5/31	6/4
<b>Beginning of veraison</b>	7/20	7/28	7/21	7/28
<b>HARVEST DATES</b>	15 to 20 sept.	21 sept. to 03 october	21 and 22 sept.	9/23

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>		<b>Harvest reception</b>	Double reception of harvest and weighing of the crop. Plot selection in the tank (grape variety, terroir, age, ...)
<b>AREA UNDER VINES:</b> 82 ha/203 acres	<b>GRAPE VARIETIES:</b>	<b>Tanks</b>	50% wood   50% cement (thermo-regulated tanks)
<b>SOIL:</b>	<b>Cabernet Sauvignon 61%</b>	<b>Alcoholic fermentation</b>	Yeast addition   Fermentation temperatures: 24°C - 26°C   Daily tasting of each tank
Garonne gravel from the first quaternary, settled more than 600 000 years ago	<b>Merlot 29%</b>	<b>Maceration</b>	20 - 30 days at adapted temperatures   Work on the lees in the grape-pomace during the maceration period after fermentation
<b>AVERAGE DENSITY:</b>	<b>Cabernet Franc 7%</b>	<b>Pressing</b>	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	<b>Petit Verdot 3%</b>	<b>Malolactic fermentation</b>	Together with the alcoholic fermentation by co-inoculation
<b>VINESTOCKS:</b> 3 309 ; 101-14 Riparia		<b>Ageing</b>	18 - 24 months in French, fine grain, oak barrels (80% new, the rest 1-2 years old)
<b>AVERAGE AGE OF STOCKS:</b> 46 years old			