



CHÂTEAU  
GRUAUD LAROSE

# SARGET DE GRUAUD LAROSE

Second Grand Cru Classé en 1855

AOC SAINT JULIEN

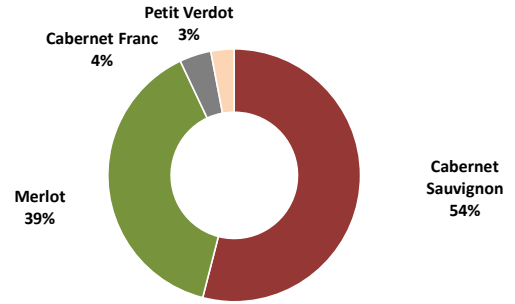
## TECHNICAL DATA 1996

### VINTAGE 1996

#### CLIMATE

Hot winter, especially January. Low temperatures in February and in the very beginning of March (late budburst). Negative temperatures early April. May was moderately hot and humid. Very quick flowering end of May. June and July: very hot and humid with storm rainfall. The storms continued in a relatively cool August. September was very cool and humid, abundant rainfall from the 24th. Otherwise, a lot of sunshine (great photosynthesis=>good accumulation of sugar). Temperatures relatively low (limited combustion of the malic acid). Very satisfactory sanitary state overall.

#### BLENDING



Alcohol: 12,65° Total acidity: 3,55

#### PHENOLOGICAL STAGES

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Green tips	4/3	4/10	4/5	4/16	4/4
Mid-flowering	6/2	6/8	6/3	6/15	6/3
Beginning of veraison	7/31	8/5	8/2	8/10	7/1
HARVEST DATES	9/20-9/28	9/28-10/10	9/26-9/28	9/28	-

#### 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 57%

Merlot 31%

Cabernet Franc 7,5%

Petit Verdot 3%

Malbec 1,5%

#### VINIFICATION

##### Harvest reception

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: 31°C - 33°C | Daily tasting of each tank

##### Maceration

21 - 35 days at adapted temperatures and according to the tasting

##### Pressing

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

##### Malolactic fermentation

50% in barrels in a thermostatically controlled cellar

##### Ageing

14 months in French, fine grain, oak barrels (10% new, the rest 2-3 years old)

Owner : Jean Merlaut | Vineyard Manager : Patrick Frédéric | Cellar Master : Philippe Carmagnac

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