



CHÂTEAU  
GRUAUD LAROSE

# SARGET DE GRUAUD LAROSE

Second Grand Cru Classé en 1855

AOC SAINT JULIEN

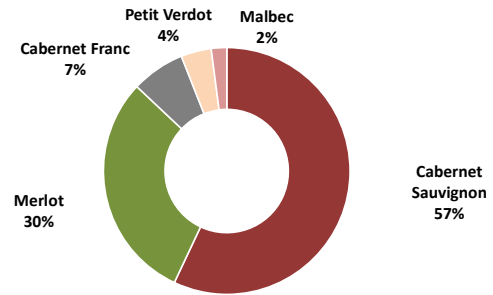
## TECHNICAL DATA VINTAGE 1997

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#### CLIMATE

Exceptional vintage. July was marked by alternating cool periods and tropical days. March was summer-like. These variations affected the ripening conditions of the grapes considerably. End of season very favourable. Almost all the plots were harvested without rain. The harvest was interrupted from September 19 to 29 to await the full maturity state of the Carbernets and the Petit Verdots: picked under optimal circumstances. In conclusion, this vintage with incontestable natural potential required a rarely equalled sense of observation and respect of the vineyard.

#### BLENDING



Alcohol: 13° Total acidity: 3,31

#### PHENOLOGICAL STAGES

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Green tips	3/15	3/24	3/15	3/28	3/16
Mid-flowering	5/21	5/26	5/22	5/29	5/21
Beginning of veraison	7/20	7/25	7/20	7/29	7/21
<b>HARVEST DATES</b>	9/16-9/23	9/26-9/10	9/23-9/26	10/7-10/8	9/15-9/16

#### 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**

30% in barrels in a thermostatically controlled cellar

**Ageing**

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