



CHÂTEAU
GRUAUD LAROSE

SARGET DE GRUAUD LAROSE

Second Grand Cru Classé en 1855

AOC SAINT JULIEN

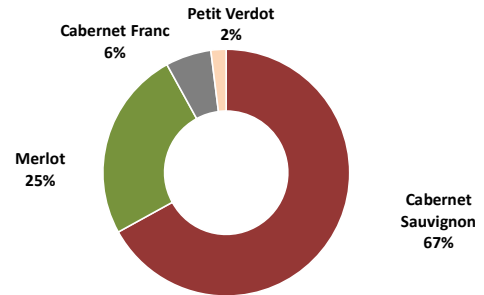
TECHNICAL DATA 1999

VINTAGE 1999

CLIMATE

Contrasted climate. The 3 first months were marked by above-average temperatures. Bud-bursting end of March. Precocious and abundant vintage. April and May: higher than normal precipitation and temperatures. First fortnight of May was very rainy, but the second was dry: quick and homogenous flowering. June, July and August were hot with much sunshine. From August 10 to September 12, the weather was generally hot and dry. The favourable climate during the last 2 decades of August and the first days of September allowed a good maturation of the grapes. A very good vintage in the Grands Crus.

BLENDING



Alcohol: 12,65° Total acidity: 3,4

PHENOLOGICAL STAGES

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Green tips	3/19	4/1	3/20	3/30	3/20
Mid-flowering	5/29	6/2	5/30	6/5	5/30
Beginning of veraison	7/23	7/25	7/25	8/1	7/24
HARVEST DATES	9/14-9/22	9/24-10/7	9/23-9/25	9/29	9/22

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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