



CHÂTEAU  
GRUAUD LAROSE

# SARGET DE GRUAUD LAROSE

Second Grand Cru Classé en 1855

AOC SAINT JULIEN

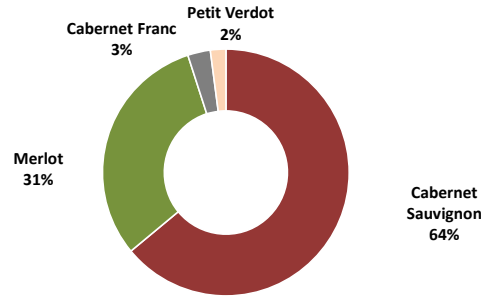
## TECHNICAL DATA 2000

### VINTAGE 2000

#### CLIMATE

2000 is among the precocious years. The half-veraison is 9 days early (on August 6th). From April to mid August, the vintage seemed to be moderately hot with a surplus of sunshine and humidity. April was hot and very humid. May and June were hot and moderately rainy. In spite of all this, the flowering was relatively quick and homogenous. July was cool and humid. The first fortnight of August was hot (5 days >30°C) with little rainfall. Quick veraison. A harvest spread over September and beginning of October allowed picking exceptionally healthy grapes.

#### BLENDING



Alcohol: 12,7° Total acidity: 3,6

#### PHENOLOGICAL STAGES

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
<b>Green tips</b>	3/18	4/2	3/20	4/5	3/18
<b>Mid-flowering</b>	5/28	6/3	5/30	6/6	5/29
<b>Beginning of veraison</b>	7/23	7/24	7/24	7/26	7/24
<b>HARVEST DATES</b>	9/21-9/26	10/2-10/12	9/28-10/2	10/4	9/27

#### 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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