



CHÂTEAU  
GRUAUD LAROSE

# SARGET DE GRUAUD LAROSE

Second Grand Cru Classé en 1855

AOC SAINT JULIEN

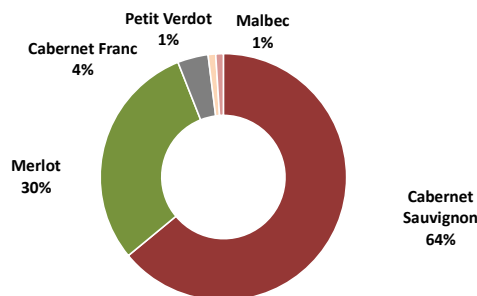
## TECHNICAL DATA 2005

### VINTAGE 2005

#### CLIMATE

Winter with rain below normal (-50%). February to mid-March: temperatures slightly below normal (late budburst). Normal April, but end of May, temperatures climbed rapidly continuing into June (flowering in great conditions, no water). Very dry summer, only 3 significant showers. 2005 was dryer than 2003, but the vine suffered less (dry winter and spring=>the root system went very far down to seek the underground water). Beginning of September, close to 40°, then rain during the 2nd week end. Then, sun and little water (great concentration/perfect sanitary conditions). Rain-free harvest. One of the easiest vintages in the past 30 years.

#### BLENDING



Alcohol: 12,86° Total acidity: 3,7

#### PHENOLOGICAL STAGES

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Green tips	4/13	4/15	4/11	4/17	4/13
Beginning of flowering	5/28	5/30	10/11	6/2	5/28
Beginning of veraison	7/29	7/28	7/29	8/5	7/29
<b>HARVEST DATES</b>	9/20-9/27	9/28-10/11	9/28-30/9	10/10	9/26

#### 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 60%

Merlot 30%

Cabernet Franc 5,5%

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 (15% new, the rest 2-3 years old)