



CHÂTEAU
GRUAUD LAROSE

SARGET DE GRUAUD LAROSE

Second Grand Cru Classé en 1855

AOC SAINT JULIEN

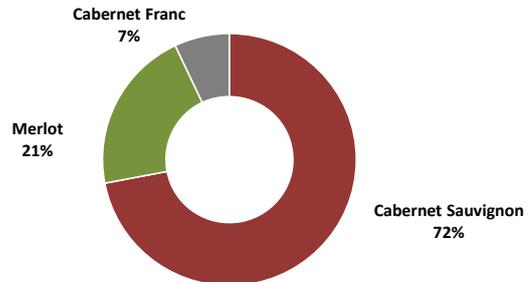
TECHNICAL DATA 2008

VINTAGE 2008

CLIMATE

An atypical winter: particularly mild and dry winter the first two months, exceptionally cold and humid in March, causing slow recovery of the plants. A humid spring: a late and disturbed floraison. Contrasted summer: cold and gloomy in June and August but dry in July ensuring sufficient hydrous stress to obtain a good vintage. In September and October: cool and dry atmosphere conducive to a slow maturation, preserving the aromas and synthesizing the anthocyanin.

BLENDING



Alcohol: 13,15° Total acidity: 3,7

PHENOLOGICAL STAGES

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT
Green tips	3/23	3/30	3/24	4/2
Beginning of flowering	5/12	5/17	5/27	5/23
Beginning of veraison	7/14	7/18	7/15	7/20
HARVEST DATES	9/29-10/2	10/7-10/15	10/6-10/7	10/10-10/11

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 61%

Merlot 29%

Cabernet Franc 5%

Petit Verdot 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: 24°C - 29°C | Daily tasting of each tank

Maceration

20 - 26 days at adapted temperatures and according to the tasting

Pressing

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

Malolactic fermentation

With the grape pomace to favour a quick running off into barrels

Ageing

14 months in French, fine grain, oak barrels (15% new, the rest 2-3 years old)