



CHÂTEAU  
GRUAUD LAROSE

# SARGET DE GRUAUD LAROSE

Second Grand Cru Classé en 1855

AOC SAINT JULIEN

## TECHNICAL DATA 2009

VINTAGE 2009				
<p><b>CLIMATE</b></p> <p>Extremely severe winter, then mild weather in March. Beginning of spring particularly humid with violent storms in May. Early onset of summer. A very beautiful summer with hot days, but not scorching, few disturbances in July and beginning of August. In September/October: sun, heat and drought allowing to peacefully reach optimum ripeness.</p>	<p><b>BLENDED</b></p> <p>Alcohol: 13,66° Total acidity: 3,54</p>			
<b>PHENOLOGICAL STAGES</b>				
	<b>MERLOT</b>	<b>CABERNET SAUVIGNON</b>	<b>CABERNET FRANC</b>	<b>PETIT VERDOT</b>
<b>Green tips</b>	3/19	3/28	3/19	3/17
<b>Beginning of flowering</b>	5/24	5/29	5/25	6/1
<b>Beginning of veraison</b>	7/24	7/23	7/25	8/5
<b>HARVEST DATES</b>	9/23-9/29	10/1-10/8	9/30-10/1	10/1-10/2

VINEYARD MANAGEMENT		VINIFICATION	
<p>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.</p>		<b>Harvest reception</b>	Weighing of the crop. Plot selection in the tank (grape variety, terroir, age, ...)
<b>AREA UNDER VINES:</b> 82 ha/203 acres	<b>GRAPE VARIETIES:</b>	<b>Tanks</b>	40% wood   60% cement (thermo-regulated tanks)
<b>SOIL:</b>	<b>Cabernet Sauvignon 61%</b>	<b>Alcoholic fermentation</b>	Yeast addition   Fermentation temperatures: 24°C - 29°C   Daily tasting of each tank
Garonne gravel from the first quaternary, settled more than 600 000 years ago	<b>Merlot 29%</b>	<b>Maceration</b>	20 - 26 days at adapted temperatures and according to the tasting
<b>AVERAGE DENSITY:</b>	<b>Cabernet Franc 5%</b>	<b>Pressing</b>	3 vertical presses   Immediate transfer of the press wine into barrels   Tasting and selection of three press wines among the barrels
10 000 à 8 500 vines per hectare	<b>Petit Verdot 5%</b>	<b>Malolactic fermentation</b>	With the grape pomace to favour a quick running off into barrels
<b>VINESTOCKS:</b> 3 309 ; 101-14 Riparia		<b>Ageing</b>	14 months in French, fine grain, oak barrels (15% new, the rest 2-3 years old)
<b>AVERAGE AGE OF STOCKS:</b> 46 years old			