



CHÂTEAU  
GRUAUD LAROSE

# SARGET DE GRUAUD LAROSE

Second Grand Cru Classé en 1855

AOC SAINT JULIEN

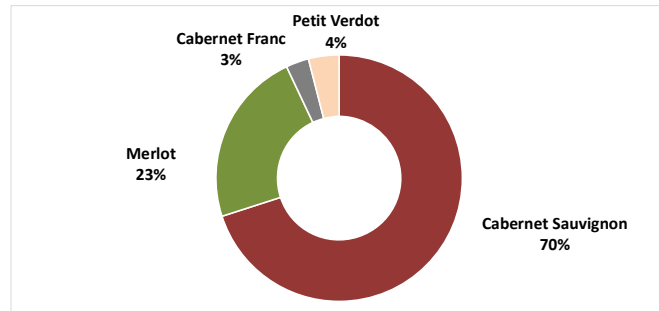
## TECHNICAL DATA 2010

### VINTAGE 2010

#### CLIMATE

A precocious and relatively rapid flowering beginning of June followed by a satisfactory berry set among all the varieties except the merlot that was affected by flower abortion and berry-shot. July was hot sunny and dry which caused a slowdown and a stop in the growth of the vine at the beginning of veraison. Ideal ripening of all the varieties overall thanks to exceptionally dry August and September without excessive heat. Ideal harvest from first to last day allowing picking of each variety at optimum oenological maturity.

#### BLENDING



Alcohol: 13,5° Total acidity: 3,5

#### PHENOLOGICAL STAGES

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT
Green tips	3/29	4/2	3/30	4/5
Beginning of flowering	6/9	6/13	6/10	6/15
Beginning of veraison	8/17	8/22	8/19	8/28
<b>HARVEST DATES</b>	9/28-10/1	10/5-10/14	10/4-10/5	10/12-10/13

#### 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

Double reception of harvest and 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

3 vertical presses | Immediate transfer of the press wine into barrels | Tasting and selection of three 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)