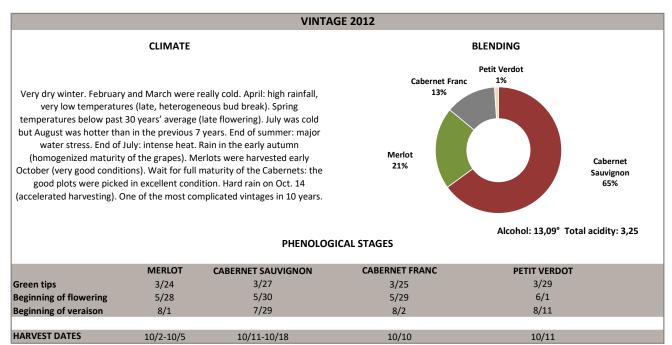
SARGET DE GRUAUD LAROSE



Second Grand Cru Classé en 1855 AOC SAINT JULIEN

TECHNICAL DATA 2012



VINEYARD MANAGEMENT		VINIFICATION	
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.		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
AREA UNDER VINES: 82 ha/203 acres	GRAPE VARIETIES:	Maceration	20 - 30 days at adapted temperatures Work on the lees in the grape-pomace during the maceration period after fermentation
SOIL:	Cabernet Sauvignon 61%	Pressing	3 vertical presses Immediate transfer of the press wine into barrels Tasting and selection of three press wines among the barrels
Garonne gravel from the first quaternary, settled more than 600 000 years ago	Merlot 29%	Malolactic fermentation	Together with the alcoholic fermentation by co-inoculation
AVERAGE DENSITY:	Cabernet Franc 7%	Ageing	14 months in French, fine grain, oak barrels (15% new, the rest 2-3 years old)
10 000 à 8 500 vines per hectare	Petit Verdot 3%		
VINESTOCKS: 3 309 ; 101-14 Riparia			
AVERAGE AGE OF STOCKS: 46 years old			