



CHÂTEAU  
GRUAUD LAROSE

# SARGET DE GRUAUD LAROSE

Second Grand Cru Classé en 1855

AOC SAINT JULIEN

## TECHNICAL DATA 2012

VINTAGE 2012				
<b>CLIMATE</b>		<b>BLENDING</b>		
<p>Very dry winter. February and March were really cold. April: high rainfall, very low temperatures (late, heterogeneous bud break). Spring temperatures below past 30 years' average (late flowering). July was cold but August was hotter than in the previous 7 years. End of summer: major water stress. End of July: intense heat. Rain in the early autumn (homogenized maturity of the grapes). Merlots were harvested early October (very good conditions). Wait for full maturity of the Cabernets: the good plots were picked in excellent condition. Hard rain on Oct. 14 (accelerated harvesting). One of the most complicated vintages in 10 years.</p>		<p>Alcohol: 13,09° Total acidity: 3,25</p>		
<b>PHENOLOGICAL STAGES</b>				
	<b>MERLOT</b>	<b>CABERNET SAUVIGNON</b>	<b>CABERNET FRANC</b>	<b>PETIT VERDOT</b>
Green tips	3/24	3/27	3/25	3/29
Beginning of flowering	5/28	5/30	5/29	6/1
Beginning of veraison	8/1	7/29	8/2	8/11
<b>HARVEST DATES</b>	10/2-10/5	10/11-10/18	10/10	10/11

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>		<p><b>Harvest reception</b> Double reception of harvest and weighing of the crop. Plot selection in the tank (grape variety, terroir, age, ...)</p>	
<p><b>AREA UNDER VINES:</b> 82 ha/203 acres</p>		<p><b>Tanks</b> 40% wood   60% cement (thermo-regulated tanks)</p>	
<p><b>SOIL:</b></p> <p>Garonne gravel from the first quaternary, settled more than 600 000 years ago</p>		<p><b>Alcoholic fermentation</b> Yeast addition   Fermentation temperatures: 24°C - 29°C   Daily tasting of each tank</p>	
<p><b>AVERAGE DENSITY:</b></p> <p>10 000 à 8 500 vines per hectare</p>		<p><b>Maceration</b> 20 - 30 days at adapted temperatures   Work on the lees in the grape-pomace during the maceration period after fermentation</p>	
<p><b>VINESTOCKS:</b> 3 309 ; 101-14 Riparia</p>		<p><b>Pressing</b> 3 vertical presses   Immediate transfer of the press wine into barrels   Tasting and selection of three press wines among the barrels</p>	
<p><b>AVERAGE AGE OF STOCKS:</b> 46 years old</p>		<p><b>Malolactic fermentation</b> Together with the alcoholic fermentation by co-inoculation</p>	
		<p><b>Ageing</b> 14 months in French, fine grain, oak barrels (15% new, the rest 2-3 years old)</p>	
<p><b>GRAPE VARIETIES:</b></p> <p><b>Cabernet Sauvignon 61%</b></p> <p><b>Merlot 29%</b></p> <p><b>Cabernet Franc 7%</b></p> <p><b>Petit Verdot 3%</b></p>			