



CHÂTEAU
GRUAUD LAROSE

SARGET DE GRUAUD LAROSE

Second Grand Cru Classé en 1855

AOC SAINT JULIEN

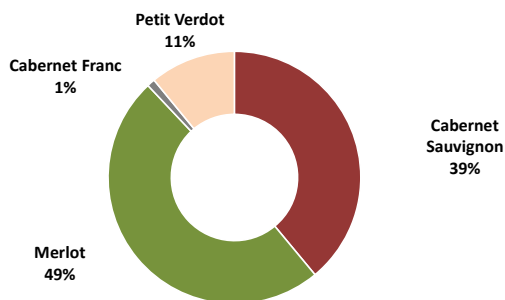
TECHNICAL DATA 2018

VINTAGE 2018

CLIMATE

The winter was very rainy, with temperatures in February and March below the last thirty year averages. The spring was also rainy, but was still in average temperatures. This wet weather continued until the end of June, causing heavy attacks of downy mildew on the vineyard. Fortunately, hot dry weather arrived in July and continued until the harvests which took place in optimal conditions. The abundant aquifers have favored the development of the vine allowing to have perfect conditions throughout the phenological stages. This explains the great wealth of the vintage and its opulence! A great vintage.

BLENDING



Alcohol: 14° Total acidity: 3

PHENOLOGICAL STAGES

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT
Green tips	4/15	4/23	4/15	4/25
Beginning of flowering	6/2	6/5	6/2	6/7
Beginning of veraison	7/31	8/2	7/31	8/9
HARVEST DATES	9/20-9/26	10/1-10/10	9/27-9/28	10/6

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 7%

Petit Verdot 3%

VINIFICATION

Harvest reception

Double reception of harvest and weighing of the crop. Plot selection in the tank (grape variety, terroir, age, ...)

Tanks

50% wood | 50% cement (thermo-regulated tanks)

Alcoholic fermentation

Yeast addition | Fermentation temperatures: 24°C - 26°C | Daily tasting of each tank

Maceration

20 - 30 days at adapted temperatures | Work on the lees in the grape-pomace during the maceration period after fermentation

Pressing

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

Malolactic fermentation

Together with the alcoholic fermentation by co-inoculation

Ageing

14 months in French, fine grain, oak barrels (15% new, the rest 1-2 years old)