



CHÂTEAU
GRUAUD LAROSE

SARGET DE GRUAUD LAROSE

Second Grand Cru Classé en 1855

AOC SAINT JULIEN

TECHNICAL DATA 2020

VINTAGE 2020

CLIMATE

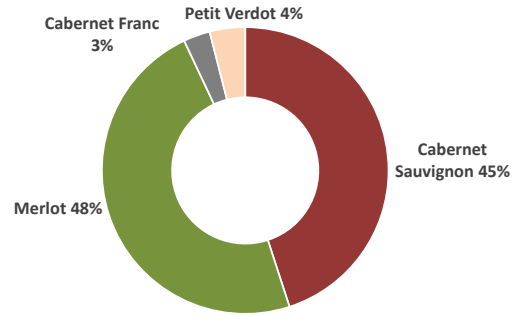
This vintage is marked by one of the rainiest winters in history followed by tropical spring which encouraged bud-burst to occur early. This tendency would persist during all the vegetative process.

The frequency and the intensity of precipitation from Easter to Trinity as well as the episode of hail that hit Saint Julien on April 18th, made works difficult and even almost impossible.

Arriving of heavy mildew reminds of the similar situation occurred in 2018. Period of flowering enjoyed sunny and dry whether just in the end of spring.

Total stop of rains at the summer solstice was followed by a long period of warm and dry weather so it almost provoked drought stress. Two saving storms in the middle of August and in the beginning of September assured a perfect scenario to conclude the vintage. The first one brought necessary water to revive the vines, the second one kept berries tight so they may have reached good ripeness.

BLENDING



Alcohol: 13,44° Total acidity: 3,25

PHENOLOGICAL STAGES

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT
Green tips	3/19	3/19	3/19	3/19
Beginning of flowering	5/19	5/19	5/19	5/19
Beginning of veraison	7/13	7/17	7/15	7/28
HARVEST DATES	9/14 - 9/17	9/18 - 9/29	9/19 - 9/21	9/23 - 9/24

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. The estate is in conversion to organic production since 2019

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 year old)