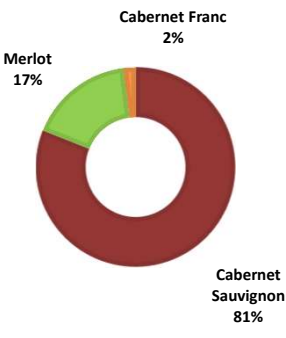




CHÂTEAU GRUAUD LAROSE

Second Grand Cru Classé en 1855
AOC SAINT JULIEN

TECHNICAL DATA 2024

VINTAGE 2024				
CLIMATE			BLENDING	
<p>The winter of 2023-2024 was characterized by record rainfall and mild temperatures, leading to very early budburst. Spring was cool and particularly wet.</p> <p>From April on, we noticed unprecedented pressure of mildew in the vineyards, requiring constant vigilance. The end of May offered a window of favourable weather for flowering, but coulure had a major impact on the potential yield of sensitive plots.</p> <p>Fortunately, summer arrived at the end of June, bringing moderate heat and dryness, making for a gradual veraison despite a water deficit.</p> <p>September was punctuated by heavy rain, slowing down ripening and speeding up the harvest.</p> <p>Patience was the key to success, enabling us to obtain optimum ripeness in the grapes. The harvest began on September 27th. Despite the challenges imposed by this contrasting vintage, the wines we produced lived up to our expectations</p>			 <p>Alcohol : 12,39% vol pH : 3,77</p>	
PHENOLOGICAL STAGES 2023				
	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT
Green tips	28-Mar	03 April	28-Mar	01 April
Beginning of flowering	02 June	04 June	02 June	04 June
Beginning of veraison	04 August	07 August	04 August	06 August
HARVEST DATES	27 - 30 Sept	01-08 October	03 October	03 October

VINEYARD MANAGEMENT		HARVEST	
<p>The vineyard is managed by using respectful Agronomic methods of the environment. Its production has been certified as an organic farming since August 2022 and the main Biodynamic principles have been implemented.</p> <p>We restore our land by focusing on living and its environment: Edges and forest are replanted and redraw the borders of our plots.</p> <p>During winter, inter-row vegetation are grazed by a flock of 300 sheep. From spring to the harvest, only light ploughing labour is applied between the rows to keep the land clean.</p> <p>Regaining balance in our ecosystem is one of the keys to help the terroir express itself.</p> <p>In addition to traditional work, prophylactic measures, organic fertilization, and crop cover are specifically used between plots to let them express their full potential.</p> <p>The hand harvesting is followed by a first manual selection in the vineyards, then a second also done by hand on the sorting table and finalize by an optical sorting.</p> <p>The profound restructuring of our vineyards is underway and continues with the aim of reaching the best potential of our estate in the next decades.</p> <p>Cabernet grapes are the kings on our gravelly terraces, surrounded by Merlot on lower slopes where gravels are combined with silt, clay and sand.</p>		<p>Manual Harvesting with selection on vine (several passage by plot) Selection on sorting table at the end of the plot</p>	
		VINIFICATION	
		Harvest reception	Selection by hands and optical sorting table
		Vatting	<p>Plot and micro-plot selection thanks to small vats (55 hl to 130 hl)</p> <p>100% wood (thermo-regulated vats)</p>
		Vinification	<p>Yeast addition Fermentation temperatures: 24°C - 28°C co-inoculation</p> <p>Tasting of each vat twice a day Extraction adapted to each vat (Pumping-over/ Air-pulse system)</p>
<p>AREA UNDER VINES : 82 ha (with 4,77 ha of fallow)</p>		Maceration	20 - 30 days at adapted temperatures
<p>SOIL : Garonne gravel from the first quaternary, settled more than 600 000 years ago</p>		Pressing	3 vertical presses Directly transfer from the press into barrels Tasting of each barrel and division into different quality levels
<p>AVERAGE DENSITY : 10 000 to 6 667 vines per hectare</p>		Ageing	18 months in French , fine grain, oak barrels (95% new)
<p>VINES STOCKS : 3 309 ; 101-14 Riparia</p>		 	
<p>AVERAGE AGE OF STOCKS : 49 years old (19% - 15 y/o ; 65% + 35 y/o)</p>			
<p>GRAPE VARIETIES :</p> <p>Cabernet Sauvignon 64%</p> <p>Merlot 30%</p> <p>Cabernet Franc 4%</p> <p>Petit Verdot 2%</p>			

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