



CHÂTEAU
GRUAUD LAROSE

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Second Grand Cru Classé en 1855

AOC SAINT JULIEN

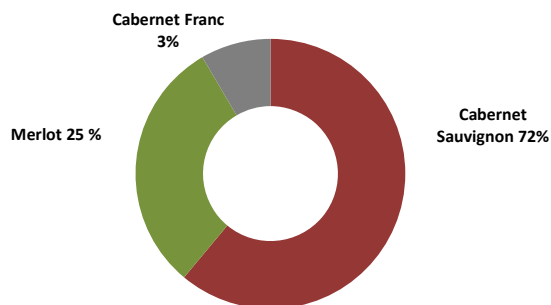
TECHNICAL DATA 2019

VINTAGE 2019

CLIMATE

Rainy first fortnight of winter with normal season temperature. Mild March provokes early budburst. Thanks to proximity to the Gironde, two dangerous episodes of hail in April only scarcely affected vines of Gruaud Larose. Humid spring along with its frequent rains could have caused problems of Mildieu but thanks to the dry conditions in July and August the danger was avoided. Heat waves were disrupted by summer storms which helped to manage water stress until the beginning of the harvest. Some rain on the last week end before the harvest restored "metabolism" of the vines

BLENDING



Alcohol: 13,65 Total acidity: 3,15

PHENOLOGICAL STAGES

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT
Green tips	3/15	3/29	3/15	3/29
Beginning of flowering	5/24	6/1	5/25	5/24
Beginning of veraison	7/26	7/26	7/27	7/27
HARVEST DATES	9/20-9/25	9/26-10/8	9/30-10/1	10/5

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

18 - 24 months in French, fine grain, oak barrels (80% new, the rest 1-2 years old)