

CHÂTEAU GRUAUD LAROSE

TECHNICAL DATA Vintage 2012



APPELLATION:

AOC SAINT-JULIEN

Second Cru Classé en 1855

AREA UNDER VINES: 82 ha/203 acres

GRAPE VARIETIES:

Cabernet Sauvignon 61%

Merlot 29%

Cabernet Franc 7%

Petit Verdot 3%

SOIL:

Garonne gravel from the first quaternary, settled more than 600 000 years ago

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.

AVERAGE DENSITY:

10 000 to 8 500 vinestocks/ha

VINESTOCKS:

3 309 ; 101-14 Riparia

AVERAGE AGE OF STOCKS: 46 years

CLIMATE 2012

Very dry winter. February and March were very 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.

PHENOLOGICAL STAGES 2012

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT
Green tips	24-mars	27-mars	25-mars	29-mars
First leaves unfolding	04-avr	10-avr	05-avr	12-avr
Beginning of flowering	28-mai	30-mai	29-mai	01-juin
End of flowering	08-juin	10-juin	09-juin	23-juin
Beginning of veraison	01-août	29-juil	02-août	11-août
HARVEST DATES	02/10-05/10	11/10-18/10	10-oct	11-oct

VINIFICATION 2012

Harvest reception	Double reception of harvest and weighing of the crop. Plot selection in the tank (grape variety, <i>terroir</i> , age, ...)
Tanks	20 % cement 80 % wood (thermo-regulated tanks)
Alcoholic fermentation	Yeast addition Fermentation temperatures: 24°C - 29°C Daily tasting of each tank
Pumping-over	1 volume fractioned into 3 every day during the fermentation phase until a density of 1020
Maceration	20 - 30 days at adapted temperatures Work on the lees in the grape-pomace during the maceration period after fermentation
Running off	According to tasting and analyses
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 oak barrels (40% new, the rest 1-2 years old)

BLENDING

Cabernet Sauvignon: 66,5 %	Merlot: 27 %	Petit Verdot : 6,5 %
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ANALYSIS

Alcohol: 13,46°	Total acidity: 3,35	Index of total Polyphenols: 73	Anthocyanins: 637
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TASTING

Dark, intense colour. The nose is powerful with an explosion of fruit. Good attack, round and soft on the palate with countless flavours. It's chewy with delicate tannins. It is starting to evolve beautifully in the barrels.

Owner: Jean Merlaut | **Vineyard Manager:** Patrick Frédéric | **Cellar Master:** Philippe Carmagnac | **Consulting Oenologist:** Eric Boissenot

