

# SARGET de GRUAUD LAROSE

## TECHNICAL DATA Vintage 2013



**APPELLATION:**  
AOC SAINT-JULIEN

**GRAPE VARIETIES:**

Cabernet Sauvignon 61% Merlot 29%  
Cabernet Franc 7% Petit Verdot 3%

**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.

**AREA UNDER VINES:** 82 ha/203 acres

**SOIL:**

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

**AVERAGE DENSITY:**

8 500-10 000 vinestocks per hectare

**VINESTOCKS:**

3 309 ; 101-14 Riparia

**AVERAGE AGE OF STOCKS:** 25 years

### CLIMATE 2013

The winter was unusually humid with mild temperatures. March and April were very cold causing a much delayed bud break (15 days later than usual). The cool and humid conditions in May and June resulted in a setback in vegetation. Flowering took place during the second half of June under difficult circumstances leading to flower abortion and berry-shot. Fortunately, July and August were warm, sunny and dry. Thanks to these favourable conditions, the vines stayed in good shape. Beginning of September saw the rain coming back again, which speeded up the harvest.

### PHENOLOGICAL STAGES 2013

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT
Green tips	05.04	08.04	06.04	05.05
First leaves unfolding	15.04	20.04	16.04	10.05
Beginning of flowering	10.06	14.06	11.06	17.06
End of flowering	23.06	27.06	25.06	30.06
Beginning of veraison	15.08	17.08	16.08	26.08
<b>HARVEST DATES</b>	03.10	08.10	08.10	12.10

### VINIFICATION 2013

<b>Harvest reception</b>	Double reception of harvest and weighing of the crop. Plot selection in the tank (grape variety, <i>terroir</i> , age, ...)
<b>Tanks</b>	40% wood   60% cement (thermo-regulated tanks)
<b>Alcoholic fermentation</b>	Yeast addition   Fermentation temperatures: 24°C - 29°C   Daily tasting of each tank
<b>Pumping-over</b>	1 volume fractioned into 3 every day during the fermentation phase until a density of 1020
<b>Maceration</b>	20 - 30 days at adapted temperatures   Work on the lees in the grape-pomace during the maceration period after fermentation
<b>Running off</b>	According to tasting and analyses
<b>Pressing</b>	3 vertical presses   Immediate transfer of the press wine into barrels   Tasting and selection of three press wines among the barrels
<b>Malolactic fermentation</b>	Together with the alcoholic fermentation by co-inoculation
<b>Ageing</b>	14 months in French oak barrels (15% new, the rest 2-3 years old)

### BLENDING

Cabernet Sauvignon: 73%	Merlot: 14%	Cabernet Franc: 6%	Petit Verdot: 7%
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### ANALYSIS

Alcohol: 12,80°	Total acidity: 3,50	Polyphenols: 57	Anthocyanins: 437
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### TASTING

Red colour with purple highlights, limpid and brilliant. The nose is very open, *precise*, with notes of blackberries, black fruit jelly, elderberry juice, fresh oak and spices. On the palate, the attack is frank. The wine offers fresh fruit and pleasant freshness. The tannins are silky - with character. Great aromatic persistence.

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