

# SARGET DE 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:

8 500-10 000 vinestocks per hectare

### VINESTOCKS:

3 309 ; 101-14 Riparia

**AVERAGE AGE OF STOCKS:** 25 years

## CLIMATE 2012

Very dry winter. February and March were really 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
<b>Green tips</b>	24-mars	27-mars	25-mars	29-mars
<b>First leaves unfolding</b>	04-avr	10-avr	05-avr	12-avr
<b>Beginning of flowering</b>	28-mai	30-mai	29-mai	01-juin
<b>End of flowering</b>	08-juin	10-juin	09-juin	23-juin
<b>Beginning of veraison</b>	01-août	29-juil	02-août	11-août
<b>HARVEST DATES</b>	02/10-05/10	11/10-18/10	10-oct	11-oct

## VINIFICATION 2012

<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>	20 % cement   80 % wood (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>	12-14 months in French oak barrels (15% new, the rest 2-3 years old)

## BLENDING

Cabernet Sauvignon: 65%	Merlot: 21%	Cabernet Franc: 13%	Petit Verdot: 1%
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## ANALYSIS

Alcohol: 13,09°	Total acidity: 3,25	Index of total Polyphenols: 59	Anthocyanins: 600
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## TASTING

Beautiful, brilliant colour with purple/black hue. Nose: fine, powerful and fruity (cherry and quince) with delicate woody hints. Spicy notes (cloves and pepper) and great freshness. The attack is supple, suave and intense. The tannins are pronounced. Fine aromatic finish.

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

