SARGET DE GRUAUD LAROSE



Second Grand Cru Classé en 1855 AOC SAINT JULIEN

TECHNICAL DATA 2020

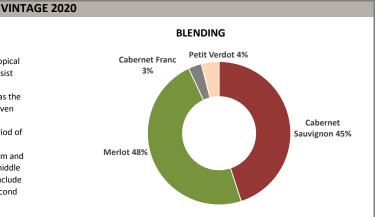
CLIMATE

This vintage is marked by one of the rainiest winters in history followed by tropical spring which encouraged bud-burst to occur early. This tendency would persist during all the vegetative process.

The frequency and the intensity of precipitation from Easter to Trinity as well as the episode of hail that hit Saint Julien on April 18th, made works difficult and even almost impossible.

Arriving of heavy mildew reminds of the similar situation occurred in 2018. Period of flowering enjoyed sunny and dry whether just in the end of spring.

Total stop of rains at the summer solstice was followed by a long period of warm and dry weather so it almost provoked drought stress. Two saving storms in the middle of August and in the beginning of September assured a perfect scenario to conclude the vintage. The first one brought necessary water to revive the vines, the second one kept berries tight so they may have reached good ripeness.



Alcohol: 13,44° Total acidity: 3,25

PHENOLOGICAL STAGES

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	
Green tips	3/19	3/19	3/19	3/19	
Beginning of flowering	5/19	5/19	5/19	5/19	
Beginning of veraison	7/13	7/17	7/15	7/28	
HARVEST DATES	9/14 - 9/17	9/18 - 9/29	9/19 - 9/21	9/23 - 9/24	

VINEYARD MANAG	SEMENT	VINIFICATION		
Integrated Pest Control (mechanical work, or Station (phytosanitary protection), Prophylax	• "	Harvest reception	Double reception of harvest and weighing of the crop. Plot selection in the tank (grape variety, terroir, age,)	
removal of excess buds and shoots, green ha trellis. Manual harvesting, selection on a belt sorting at the harvest reception. 100% of the	in the vineyard and double surface is managed according	Tanks	50% wood 50% cement (thermo-regulated tanks)	
to the principles of Organic and Biodynamic A conversion to organic production since 2019	Agriculture. The estate is in	Alcoholic fermentation	Yeast addition Fermentation temperatures: 24°C - 26°C Daily tasting of each tank	
AREA UNDER VINES: 82 ha/203 acres	GRAPE VARIETIES:	20 - 30 days at adapted temperatures Work Maceration on the lees in the grape-pomace during the maceration period after fermentation		
SOIL:	Cabernet Sauvignon 61%	Pressing	3 vertical presses Immediate transfer of the press wine into barrels Tasting and selection of three press wines among the barrels	
Garonne gravel from the first quaternary, settled more than 600 000 years ago	Merlot 29%	Malolactic fermentation	Together with the alcoholic fermentation by co-inoculation	
AVERAGE DENSITY:	Cabernet Franc 7%	Ageing	14 months in French, fine grain, oak barrels (15% new, the rest 1 year old)	
10 000 à 8 500 vines per hectare	Petit Verdot 3%			
VINESTOCKS: 3 309 ; 101-14 Riparia				
AVERAGE AGE OF STOCKS: 46 years old				