

SARGET DE GRUAUD LAROSE 2025

Terroir

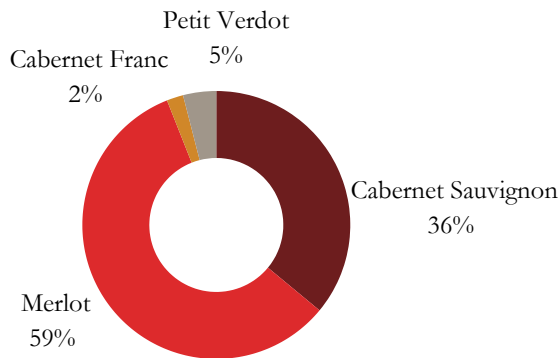
Average age of stocks : 49 years old

Area under vines : 82 hectares in a single plot

Soil : Type 3 Garonne gravels from the Quaternary terraces, predominantly deposited over 600,000 years ago



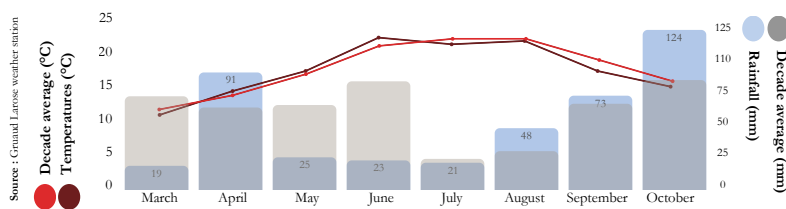
Blending



Alcohol 13,51%

pH 3,69

Climate



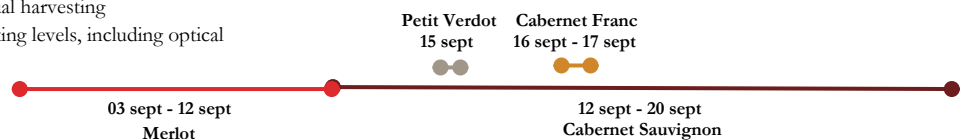
The 2025 vintage was characterized by **severe drought**, with only 700 mm of rainfall, resulting in concentrated, intense wines.

A mild winter allowed for **early bud break**, followed by rapid ripening under the **summer heat**, leading to an **early harvest** in September, which was completed on 20 September before the arrival of autumn.

Harvest

Manual harvesting

4 sorting levels, including optical



The earliest harvest of the century.

Vinification

Plot and micro-plot selection thanks to small vats 50 hl to 130 hl



Concrete thermo-regulated vats | Precisely selected yeasts

Fermentation temperatures: 24°C - 28°C for optimum extraction of polyphenols

Twice-daily tasting of each vat for tailor-made extractions: remontage and/or air-pulse system



3 vertical presses | Directly transfer from the press into barrels

Tasting of each barrel and division into different quality levels



12 months in oak barrels

French oak



Owner : Jean Merlaut | CEO : Nicolas Sinoquet | Technical Director: Virginie Sallette | Vineyard Manager : Jules Dazey | Cellar Master : Gautier Pointe

Château Gruaud Larose - 33250 Saint-Julien Beycheville-FRANCE - +33(0)5 56 73 15 20 - gl@gruaud-larose.com

www.gruaud-larose.com