

# SARGET DE GRUAUD LAROSE 2024

## Terroir :

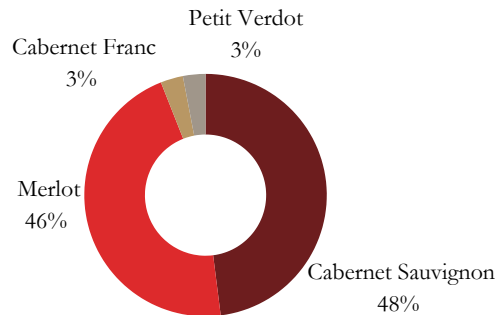
Average age of stocks : 49 years old

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 : 12,45%

pH : 3,55

## Climate :

From mid-April: cooler-than-normal temperatures slowed the development of the vines.

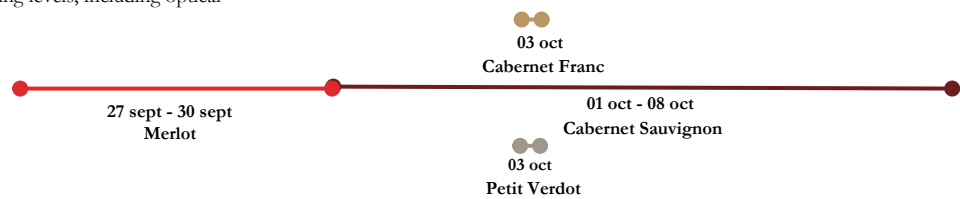
September: heavy rainfall slowed down the ripening of the grapes.

Patience was the key to success, enabling the grapes to reach optimum ripeness and the harvest to begin on 27 September.

## Harvest :

Manual harvesting

4 sorting levels, including optical



An intensified harvest with 12 days of picking.

## Vinification :

Plot and micro-plot selection thanks to small vats 55 hl to 130 hl



75% cement 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 barrels  
French oak



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

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