

CHÂTEAU GRUAUD LAROSE

TECHNICAL DATA Vintage 2014



APPELLATION:

AOC SAINT-JULIEN

Second Cru Classé en 1855

GRAPE VARIETIES:

Cabernet Sauvignon 61%

Cabernet Franc 7%

Merlot 29%

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:

10 000 to 8 500 vinestocks/ha

VINESTOCKS:

3 309 ; 101-14 Riparia

AVERAGE AGE OF STOCKS: 46 years

CLIMATE 2014

The winter was very humid with mild temperatures. Vegetative growth was slowed by a wet spring with lower-than normal-temperatures. Beginning of summer quite cool followed by a month of July in keeping with most seasons, with a peak temperature on the 17th that slightly burnt the grapes. August wasn't very sunny but rather chilly which staggered the veraison. Summer finally came along in September and October and allowed to wait for full ripeness of the grapes.

PHENOLOGICAL STAGES 2014

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT
Green tips	26/03/14	29/03/14	27/03/14	31/03/14
First leaves unfolding	03/04/14	10/04/14	05/04/14	11/04/14
Beginning of flowering	24/05/14	30/05/14	26/05/14	31/05/14
End of flowering	09/06/14	14/06/14	08/06/14	15/06/14
Beginning of veraison	21/07/14	22/07/14	21/07/14	01/08/14
HARVEST DATES	24/09/14	06/10/14	02/10/14	11/10/14

VINIFICATION 2014

Harvest reception	Double reception of harvest and weighing of the crop. Plot selection in the tank (grape variety, <i>terroir</i> , age, ...)
Tanks	50% wood 50% cement (thermo-regulated tanks)
Alcoholic fermentation	Yeast addition Fermentation temperatures: 24°C - 29°C Daily tasting of each tank
Pumping-over	1 volume fractioned into 3 every day during the fermentation phase until a density of 1020
Maceration	20 - 30 days at adapted temperatures Work on the lees in the grape-pomace during the maceration period after fermentation
Running off	According to tasting and analyses
Pressing	3 vertical presses Immediate transfer of the press wine into barrels Tasting and selection of three press wines among the barrels
Malolactic fermentation	Together with the alcoholic fermentation by co-inoculation
Ageing	18 - 24 months in French, fine grain, oak barrels (40% new, the rest 1-2 years old)

BLENDING

Cabernet Sauvignon : 58 %	Merlot : 29 %	Cabernet franc : 8 %	Petit Verdot : 5 %
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ANALYSIS

Alcohol: 13,18°	Total acidity: 3,45	Total Polyphenols: 68	Anthocyanins: 700
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TASTING

The colour shows intense ruby highlights.

The nose reveals red fruity notes like cherry, but also delicious notes of almond paste and flowers like jasmine.

The fleshy mouth is sustained by fine, silky tannins that lead to great length. The finish is aromatic, fresh and tasty. (January 2015)

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

