

# SARGET de GRUAUD LAROSE

TECHNICAL DATA Vintage 2015



**APPELLATION:**  
AOC SAINT-JULIEN

**GRAPE VARIETIES:**

Cabernet Sauvignon 61% Merlot 29%  
Cabernet Franc 7% 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:**

8 500-10 000 vinestocks per hectare

**VINESTOCKS:**

3 309 ; 101-14 Riparia

**AVERAGE AGE OF STOCKS:** 25 years

## CLIMATE 2015

The end of the winter 2015 is rather dry but with fairly low temperatures. April is average when it comes to rainfall and temperatures. The beginning of May is marked by heavy precipitation that, fortunately, stops around the second decade. Then, temperatures are pleasant and typical for the season. Flowering unfolds in the most perfect matter! July is hot and dry with heat peaks accelerating the phenology. August is rather cool with rainy episodes. Early September, the weather is beautiful, but heavy rainfall around the 10<sup>th</sup>; then mild temperatures with intermittent rainfall. The sanitary status is perfect right until the end enabling a perfectly ripe harvest.

## PHENOLOGICAL STAGES 2015

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT
Green tips	10/4	15/4	9/4	17/4
First leaves unfolding	14/4	23/4	12/4	20/4
Beginning of flowering	26/5	29/5	27/5	23/5
End of flowering	5/6	7/6	5/6	9/6
Beginning of veraison	23/7	21/7	23/7	31/7

HARVEST DATES	21/9	29/9	28/9	2/10
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## VINIFICATION 2015

Harvest reception	Double reception of harvest and weighing of the crop. Plot selection in the tank (grape variety, <i>terroir</i> , age, ...)
Tanks	40% wood   60% 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	14 months in French oak barrels (15% new, the rest 1-2 years old)

## BLENDING

Cabernet Sauvignon: 72%	Merlot: 18%	Cabernet Franc: 2%	Petit Verdot: 8%
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## ANALYSIS

Alcohol: 12,78°	Total acidity: 3,5	Polyphenols: 57	Anthocyanins: 510
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## TASTING

Lovely deep ruby appearance with purple hints. The nose shows aromas of red fruits, fresh cherry, raspberry, light spices. Lots of freshness in the mouth. Fine balance with a great finish (March 2016).

**Owner:** Jean Merlaut | **Vineyard Manager:** Patrick Frédéric | **Cellar Master:** Stéphanie Lebaron-Bouchonneau | **Consulting Oenologist:** Eric Boissenot  
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