

# CHÂTEAU GRUAUD LAROSE

## TECHNICAL DATA Vintage 2017



### 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. 30 ha in biodynamy.

**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 2017

Cold January followed by relatively dry and mild period. In the end of April heavy frost inflicted damage to Bordeaux vineyards. Fortunately, Gruaud vines were not affected that much. Summer was dry and warm with average temperatures above 20 C°. Rainy September made us anticipate the harvest.

## PHENOLOGICAL STAGES 2017

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT
Green tips	3/21	3/24	3/22	3/25
First leaves unfolding	4/7	4/10	3/8	4/18
Beginning of flowering	5/19	5/23	5/26	5/25
End of flowering	5/30	6/2	5/31	6/4
Beginning of veraison	7/20	7/28	7/21	7/28

<b>HARVEST DATES</b>	9/15 - 9/20	9/21 - 10/03	9/21- 9/22	9/23
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## VINIFICATION 2017

<b>Harvest reception</b>	Double reception of harvest and weighing of the crop. Plot selection in the tank (grape variety, <i>terroir</i> , age, ...)
<b>Tanks</b>	50% wood   50% cement (thermo-regulated tanks)
<b>Alcoholic fermentation</b>	Yeast addition   Fermentation temperatures: 24°C - 26°C   Daily tasting of each tank
<b>Pumping-over</b>	1 volume fractioned into 2 every day during the fermentation phase until a density of 1020
<b>Maceration</b>	20 - 30 days at adapted temperatures   Work on the lees in the grape-pomace during the maceration period after fermentation
<b>Running off</b>	According to tasting and analyses
<b>Pressing</b>	3 vertical presses   Immediate transfer of the press wine into barrels   Tasting and selection of three press wines among the barrels
<b>Malolactic fermentation</b>	Together with the alcoholic fermentation by co-inoculation
<b>Ageing</b>	18 - 24 months in French, fine grain, oak barrels (80% new, the rest 1-2 years old)

## BLENDING

Cabernet Sauvignon : 67%	Merlot : 31,5%	Cabernet franc : 1,5%
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## ANALYSIS

Alcohol: 12,88	Total acidity: 3,20	Total Polyphenols: 60	Anthocyanins: 558
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## TASTING

Wine has deep intense red-purple colour. The complex nose reveals aromas of blackberries, accompanied by floral notes with hints of cedar wood. In the mouth, the attack is racy giving a way to satiny tannic structure with light notes of coffee and toasts. Its beautiful structure marries with the remarkable amplitude adding to the wine both elegance and powerfulness