

# CHÂTEAU GRUAUD LAROSE

## TECHNICAL DATA Vintage 2015



### APPELLATION:

AOC SAINT-JULIEN

Second Cru Classé en 1855

**AREA UNDER VINES:** 82 ha/203 acres

### GRAPE VARIETIES:

Cabernet Sauvignon 61%

Merlot 29%

Cabernet Franc 7%

Petit Verdot 3%

### SOIL:

Garonne gravel from the first quaternary, settled more than 600 000 years ago

### 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.

### AVERAGE DENSITY:

10 000 to 8 500 vinestocks/ha

### VINESTOCKS:

3 309 ; 101-14 Riparia

**AVERAGE AGE OF STOCKS:** 46 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
<b>HARVEST DATES</b>	21/9	29/9	28/9	2/10

## VINIFICATION 2015

<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 - 29°C   Daily tasting of each tank
<b>Pumping-over</b>	1 volume fractioned into 3 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 : 60%	Merlot : 31%	Cabernet franc : 9%
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## ANALYSIS

Alcohol: 13,15°	Total acidity: 3,35	Total Polyphenols: 60	Anthocyanins: 506
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## TASTING

Ruby red, brilliant and clear. The nose is complex with hints of spices, red and black berries. Franc attack. The tannins are powerful and fleshy. Spicy finish with notes of cocoa (March 2016).

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