

SARGET de GRUAUD LAROSE

TECHNICAL DATA Vintage 2013



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 2013

The winter was unusually humid with mild temperatures. March and April were very cold causing a much delayed bud break (15 days later than usual). The cool and humid conditions in May and June resulted in a setback in vegetation. Flowering took place during the second half of June under difficult circumstances leading to flower abortion and berry-shot. Fortunately, July and August were warm, sunny and dry. Thanks to these favourable conditions, the vines stayed in good shape. Beginning of September saw the rain coming back again, which speeded up the harvest.

PHENOLOGICAL STAGES 2013

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT
Green tips	05.04	08.04	06.04	05.05
First leaves unfolding	15.04	20.04	16.04	10.05
Beginning of flowering	10.06	14.06	11.06	17.06
End of flowering	23.06	27.06	25.06	30.06
Beginning of veraison	15.08	17.08	16.08	26.08
HARVEST DATES	03.10	08.10	08.10	12.10

VINIFICATION 2013

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 2-3 years old)

BLENDING

Cabernet Sauvignon: 73%	Merlot: 14%	Cabernet Franc: 6%	Petit Verdot: 7%
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ANALYSIS

Alcohol: 12,80°	Total acidity: 3,50	Polyphenols: 57	Anthocyanins: 437
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TASTING

Red colour with purple highlights, limpid and brilliant. The nose is very open, *precise*, with notes of blackberries, black fruit jelly, elderberry juice, fresh oak and spices. On the palate, the attack is frank. The wine offers fresh fruit and pleasant freshness. The tannins are silky - with character. Great aromatic persistence.

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

