

SARGET de GRUAUD LAROSE

TECHNICAL DATA Vintage 2014



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 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 |

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|---------------|----------|----------|----------|----------|
| 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 | 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

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|-------------------------|-------------|--------------------|------------------|
| Cabernet Sauvignon: 70% | Merlot: 22% | Cabernet Franc: 4% | Petit Verdot: 4% |
|-------------------------|-------------|--------------------|------------------|

ANALYSIS

| | | | |
|-----------------|---------------------|-----------------|-------------------|
| Alcohol: 12,92° | Total acidity: 3,60 | Polyphenols: 60 | Anthocyanins: 550 |
|-----------------|---------------------|-----------------|-------------------|

TASTING

Beautiful bright colour with distinct purplish highlights.

The nose is fresh, spicy, with notes of nutmeg. A subtle wood component melts in with the fruit.

The mouth is delicate with present tannins of good quality presaging great ageing potential. (January 2015)

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

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