

# CHÂTEAU GRUAUD LAROSE

## TECHNICAL DATA Vintage 2007



### APPELLATION:

AOC SAINT-JULIEN

Second Cru Classé since 1855

### GRAPE VARIETIES:

Cabernet Sauvignon 60%

Merlot 30%

Cabernet Franc 5,5%

Petit Verdot 3%

Malbec 1,5%

**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

### 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.

### VINESTOCKS:

3 309 ; 101-14 Riparia

**AVERAGE AGE OF STOCKS:** 45 years

## CLIMATE 2007

A swift beginning of vegetation due to an exceptionally hot April. Precocious flowering although spread over time and disturbed by rain and a cold end of May. The cool and unstable summer until the end of August prevented a sufficient water scarcity and thus a great vintage in red wines. September and October were very dry (sufficient maturity to produce a very decent vintage).

## PHENOLOGICAL STAGES 2007

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Green tips	16/3	18/3	15/3	25/3	17/3
First leaves unfolding	6/4	12/4	7/4	8/4	8/4
Beginning of flowering	14/5	20/5	14/5	18/5	16/5
End of flowering	30/5	6/6	28/5	2/6	30/5
Beginning of veraison	16/7	14/7	17/7	30/7	16/7
HARVEST DATES	20/09-25/09	01/10-09/10	27/09-28/09	8/10	26/9

## VINIFICATION 2007

Harvest reception	Weighing of the crop. Plot selection in the tank (grape variety, <i>terroir</i> , age, ...)
Tanks	60% cement   40% wood (thermo-regulated tanks)
Alcoholic fermentation	Yeast addition   Fermentation temperatures: 26°C - 28°C   Daily tasting of each tank
Pumping-over	2 volumes a day during fermentation until a 1015 density
Maceration	20 - 26 days at adapted temperatures and according to the tasting
Running off	Separation of the free-run-wine according to variety and tasting
Pressing	Pneumatic presses   Immediate transfer of the press wine into barrels   Tasting and selection of four press wines among the barrels
Malolactic fermentation	50% in barrels in a thermostatically controlled cellar, the rest in wooden tanks
Ageing	16 months in French, fine grain, oak barrels, renewed by 30% every year to enhance the fruit   Medium toast

## BLENDING

Cabernet Sauvignon: 71%	Merlot: 21%	Petit Verdot: 6%	Cabernet Franc: 2%
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## ANALYSIS

Alcohol: 12,95°	Total acidity: 3,3	Total polyphenols: 70	Colouring Intensity: 1,45
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## TASTING

The colour is dark red with ruby hints. At first, a lactic note then oaky and toasted notes mingle harmoniously with fruit. Black berries and cherries with hints of truffle. Very racy. In the mouth, the attack is fine, delicate and round going quite quickly onto a quality tannic structure. Fine, silky balance and a fresh finish. A pleasant wine, already approachable, that ought to reach its peak within a few years. (2012)

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

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