

# CHÂTEAU GRUAUD LAROSE

## TECHNICAL DATA Vintage 2018



### 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. Manual harvesting, a first selection on sorting table directly in the vineyard followed by a double selection at the reception of the harvest. New vineyard objective with 70% of the vines in bio-dynamism for this vintage! The rest is controlled in conventional agriculture. The vineyard is managed with agronomic methods totally respectful of the environment. (Establishment of hedges, grass growing, pastures by sheep)

**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 2018

The winter was very rainy, with temperatures in February and March below the last thirty year averages. The spring was also rainy, but was still in average temperatures. This wet weather continued until the end of June, causing heavy attacks of downy mildew on the vineyard. Fortunately, hot dry weather arrived in July and continued until the harvests which took place in optimal conditions. The abundant aquifers have favored the development of the vine allowing to have perfect conditions throughout the phenological stages. This explains the great wealth of the vintage and its opulence! A great vintage.

## PHENOLOGICAL STAGES 2018

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT
Green tips	15-Apr	23-Apr	15-Apr	25-Apr
First leaves unfolding	26-Apr	29-Apr	26-Apr	3-May
Beginning of flowering	2-Jun	5-Jun	2-Jun	7-Jun
End of flowering	12-Jun	19-Jun	12-Jun	23-Jun
Beginning of veraison	31-Jul	2-Aug	31-Jul	9-Aug

<b>HARVEST DATES</b>	20-sept to 26- sept	1st-oct to 10-oct	27 /28-sept	6-Oct
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## VINIFICATION 2018

<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 : 24%	Cabernet franc : 9%
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## ANALYSIS

Alcohol: 14,2	Total acidity: 3
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**Owner:** Jean Merlaut | **Vineyard Manager:** Patrick Frédéric | **Cellar Master:** Stéphanie Lebaron-Bouchonneau | **Consulting Oenologist:** Eric Boissenot  
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