



CHÂTEAU
GRUAUD LAROSE

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Second Grand Cru Classé en 1855

AOC SAINT JULIEN

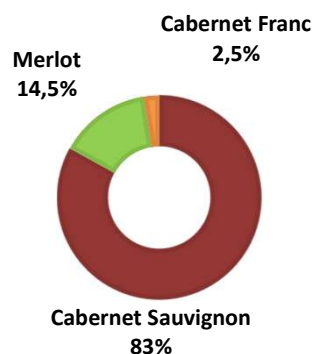
TECHNICAL DATA 2023

VINTAGE 2023

CLIMATE

The warm and dry autumn gave way to a winter approaching to the norm.
In late March, the early bud burst of the first Merlot plots exposed them to an episode of spring frost at the beginning of April, which had **no impact** on the yields of a vintage with **great promise**.
Frequent rainfall, high hygrometry and warm nights from April to mid-June have generated high mildew pressure, reflecting conditions in 2018 and 2021.
The **energy deployed** by all the winegrowers to rapidly get to the end of the green pruning and the strong dedication of our tractor drivers during this period have enabled us to **contain the epidemic**.
Throughout these episodes, **favorable weather** conditions enable flowering and setting of the grapes to occur **smoothly**, while the rain has the benefit of **swelling** the growing berries.
At the end of July, veraison had almost reached its peak, and ripening gradually progressed during summer, marked by a series of rainy periods with relatively low cumulative rainfall.
The arrival of a heat wave at the end of August will define the harvest strategies:
- Start harvesting the earliest-ripening Merlots and young vines affected by water stress.
- Delay harvesting of older Cabernet Sauvignon vines.
They will **benefit** from the **warm** late season to focus and **refine** their tannins, while preserving their **freshness**.
The keys to this vintage were the fight against mildew, yield management and patience in waiting for the old Cabernet vines on the noblest terroirs to **reach full ripeness**.

BLENDING



Alcohol : 12,62 % vol Total acidity : 3,39

PHENOLOGICAL STAGES 2023

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT
Green tips	28-Mar	3-Apr	28-Mar	1-Apr
Beginning of flowering	23-May	26-May	23-May	26-May
Beginning of veraison	22-Jul	26-Jul	26-Jul	26-Jul
HARVEST DATES	11-16 Sept	18-Sept - 03- Oct	23-Sep	23-Sep

VINEYARD MANAGEMENT		HARVEST		
<p>The vineyard is managed by using respectful Agronomic methods of the environment. Its production has been certified as an organic farming since August 2022 and the main Biodynamic principles have been implemented. We restore our land by focusing on living and its environment: Edges and forest are replanted and redraw the borders of our plots. During winter, inter-row vegetation are grazed by a flock of 300 sheep. From spring to the harvest, only light ploughing labour is applied between the rows to keep the land clean. Regaining balance in our ecosystem is one of the keys to help the terroir express itself. In addition to traditional work, prophylactic measures, organic fertilization, and crop cover are specifically used between plots to let them express their full potential. The hand harvesting is followed by a first manual selection in the vineyards, then a second also done by hand on the sorting table and finalized by an optical sorting. The profound restructuring of our vineyards is underway and continues with the aim of reaching the best potential of our estate in the next decades. Cabernet grapes are the kings on our gravelly terraces, surrounded by Merlot on lower slopes where gravels are combined with silt, clay and sand.</p>		<p>Manual Harvesting with selection on vine (several passage by plot) Selection on sorting table at the end of the plot</p>		
		VINIFICATION		
		Harvest reception	Selection by hands and optical sorting table	
		Vatting	Plot and micro-plot selection thanks to small vats (55 hl to 130 hl)	
		Vats	100% wood (thermo-regulated vats)	
Alcoholic and Malo-lactic fermentation	Yeast addition Fermentation temperatures: 24°C - 26°C co-inoculation			
Extraction	Tasting of each vat twice a day Extraction adapted to each vat			
Maceration	20 - 30 days at adapted temperatures			
Pressing	3 vertical presses Directly transfer from the press into barrels Tasting of each barrel and selection of 3 different qualities			
Ageing	18 months in French , fine grain, oak barrels (95% new)			
AREA UNDER VINES : 82 ha (with 4,77 ha of fallow)	<p>GRAPE VARIETIES :</p> <p>Cabernet Sauvignon 64%</p> <p>Merlot 30%</p> <p>Cabernet Franc 4%</p> <p>Petit Verdot 2%</p>			
SOIL : Garonne gravel from the first quaternary, settled more than 600 000 years ago				
AVERAGE DENSITY : 10 000 to 6 667 vines per hectare				
VINESSTOCKS : 3 309 ; 101-14 Riparia				
AVERAGE AGE OF STOCKS : 49 years old (19% - 15 y/o ; 65% + 35 y/o)				

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