



SARGET DE GRUAUD LAROSE 2014

ST JULIEN - 2EME VIN

- CONSULTANT WINEMAKER : Eric BOISSENOT -

OVERVIEW

Sarget de Gruaud Larose is the second wine of the Grand Cru Classé of 1855 Château Gruaud Larose and benefits from the same cares than the Grand Vin of the property. Gruaud Larose is named after the two families who were responsible for creating the estate. In 1725, Abbot Gruaud bought and planted 50 hectares of vines. His nephew, Chevalier de Larose, inherited the property in 1781. Seeing as he had no heirs, Gruaud Larose was jointly purchased by two families at auction in 1812. The vineyard was divided into two parts in 1865. In 1934, the Cordier family reunited the estate. It has belonged to the Merlaut family since 1997.

VINEYARD

Soil: Garonne gravel from the first quaternary

Surface: 82 hectares

Average age of the vineyard: 25 years

Grape varieties: 61% Cabernet Sauvignon / 29% Merlot / 7% Cabernet Franc / 3% Petit Verdot

MAKING PROCESS

Sustainable agriculture. Manual harvesting. Plot selection. Classical vinification in thermo-regulated concrete (20%) and stainless steel (80%) vats. Maceration for 20 to 30 days. Ageing for 12 to 14 months in oak barrels, with 15% new oak.

MATCHING FOOD

Serve at 17-18°C with rack of lamb in fresh herbs shell, crayfish cooked in red wine or with omelette and truffles. This wine will be perfect with hot terrine of meat and boletus mushrooms or with desserts such as cherry tart.

AGEING POTENTIAL

From 5 to 10 years

AWARDS

Wine Spectator: 86 - 89 | Rene Gabriel / Bordeaux Total: 90 - 91 | James Suckling: 90 - 91



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