

SARGET de GRUAUD LAROSE
TECHNICAL DATA Vintage 2016



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 2016

Winter 2015-16 will go down in history as very mild and rainy followed by an early bud break that was rapidly mitigated by a cool and humid spring. Strong fungal disease pressure was to be observed in the vineyard. The weather in the second week of June enabled optimal flowering, but was again followed by heavy rainfall. Fortunately, good weather arrived by the end of June, along with the temperature. It lasted all summer allowing for perfect development of the grapes which, thanks to water supplies in the soil, didn't suffer from the drought, apart from the very end of the season. High water stress in the vineyard early September blocked the ripening process, but a big rainstorm (45 mm of rain) on September 13th relaunched the evolution in the vineyard. The dry and warm weather lasted until the end of harvest thus auguring an exceptional vintage, both in terms of quality and quantity.

PHENOLOGICAL STAGES 2016

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT
Green tips	3/27	3/30	3/28	4/1
First leaves unfolding	4/11	4/15	4/10	4/16
Beginning of flowering	5/31	6/2	6/1	6/5
End of flowering	6/10	6/12	6/11	6/15
Beginning of veraison	7/30	7/27	7/29	8/5

HARVEST DATES	09/29 - 10/04	10/12 - 10/19	10/10 - 10/11	10/15
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VINIFICATION 2016

Harvest reception	Double reception of harvest and weighing of the crop. Plot selection in the tank (grape variety, <i>terroir</i> , age, ...)
Tanks	50% wood 50% cement (thermo-regulated tanks)
Alcoholic fermentation	Yeast addition Fermentation temperatures: 24°C - 26°C Daily tasting of each tank
Pumping-over	1 volume fractioned into 2 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 1-2 years old)

BLENDING

Cabernet Sauvignon: 59%	Merlot: 31%	Cabernet Franc: 6%	Petit Verdot: 4%
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ANALYSIS

Alcohol: 12,66°	Total acidity: 3,65	Polyphenols: 65	Anthocyanins: 578
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