



SARGET DE GRUAUD LAROSE

Saint-Julien



Life at the heart of our daily lives

First certified organic vintage



VINTAGE 2022

Blend : Cabernet Sauvignon 49% - Merlot 44% - Petit Verdot 4% - Cabernet Franc 3%

Harvest : from 7th to 24th of September

Percentage of alcohol : 13,5%

THE ESTATE :

Family estate owned by Jean Merlaut since 1997, the 82-hectare vineyard in a single block is identical since the 1855 classification.

The terroir is a plateau composed of 80% of gravels from the Garonne River left more than 600 000 years ago. Current vineyard restructuration optimizing terroir and grape varieties.

Average age of vinestocks : 48 years-old

In the vineyard, foster animal and plant biodiversity

- . Agroecology with plantation of hedges and Miyawaki forest.
- . Eco pasture with 100 ewes raised on the estate.
- . Biodynamic practices

In the tank cellars, precision and quest of excellence

- . Plot selection, and intra-plot selection
- . Manual harvest with 4 different sortings
- . Vinification : 50% in 90hl to 130hl truncated-cone wooden tanks, 50% in concrete tanks
- . 12 months of ageing with 15% of new barrels, only made from french oak

SARGET DE GRUAUD LAROSE : The Wine of Kings, The King of Wines

- . Label « Butterflies » for the first organic vintage's birth
- . Waxed bottle since vintage 2021
- . Wine tourism service including a view on the vineyard and the Gironde estuary

