

CHÂTEAU GRUAUD LAROSE

Second Grand Cru Classé 1855

2024

Terroir :

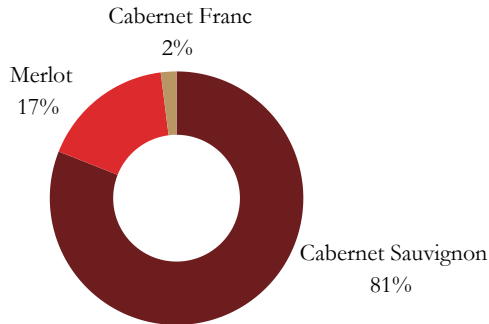
Average age of stocks : 49 years old

Area under vines : 82 hectares in a single plot

Soil : Type 3 Garonne gravels from the Quaternary terraces, predominantly deposited over 600,000 years ago



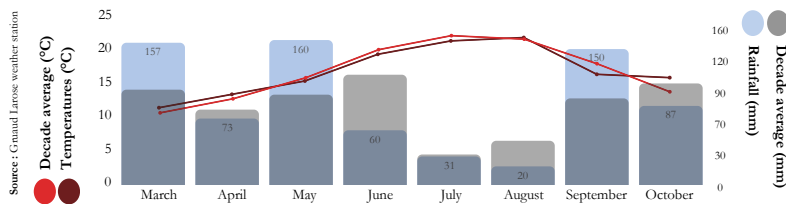
Blending :



Alcohol : 12,39%

pH : 3,77

Climate :



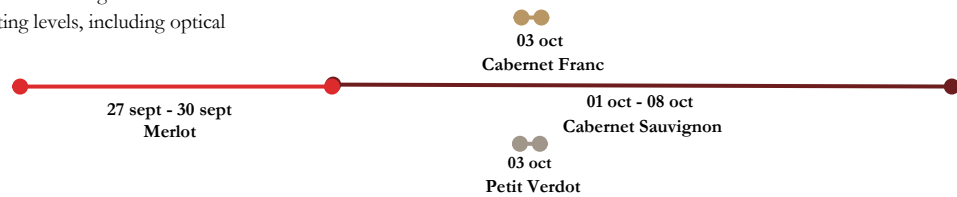
From mid-April: cooler-than-normal temperatures slowed the development of the vines.

September: heavy rainfall slowed down the ripening of the grapes.

Patience was the key to success, enabling the grapes to reach optimum ripeness and the harvest to begin on 27 September.

Harvest :

Manual harvesting
4 sorting levels, including optical



An intensified harvest with 12 days of picking.

Vinification :

Plot and micro-plot selection thanks to small vats 55 hl to 130 hl



100% wooden thermo-regulated vats | Precisely selected yeasts

Fermentation temperatures: 24°C - 28°C for optimum extraction of polyphenols

Twice-daily tasting of each vat for tailor-made extractions: remontage and/or air-pulse system



3 vertical presses | Directly transfer from the press into barrels

Tasting of each barrel and division into different quality levels



18 months in 95% new oak barrels

French oak



Owner : Jean Merlaut | CEO : Nicolas Sinoquet | Technical Director: Virginie Sallette | Vineyard Manager : Jules Dazey | Cellar Master : Gautier Pointe

Château Gruaud Larose - 33250 Saint-Julien Beycheville-FRANCE - +33(0)5 56 73 15 20 - gl@gruaud-larose.com

www.gruaud-larose.com



SARGET DE GRUAUD LAROSE 2024

Terroir :

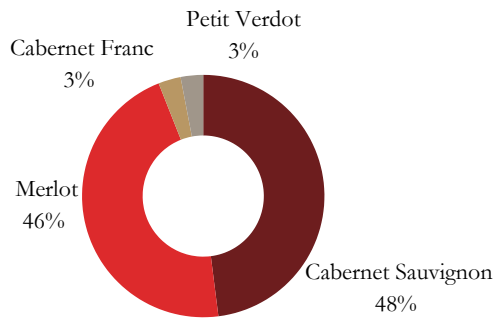
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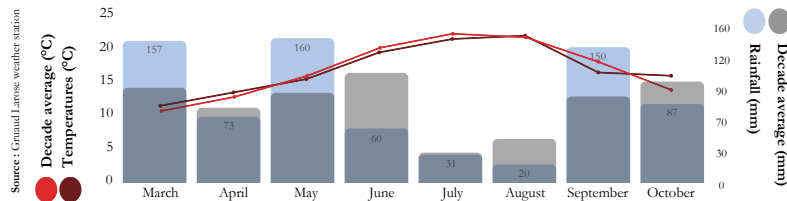
Blending :



Alcohol : 12,45%

pH : 3,55

Climate :



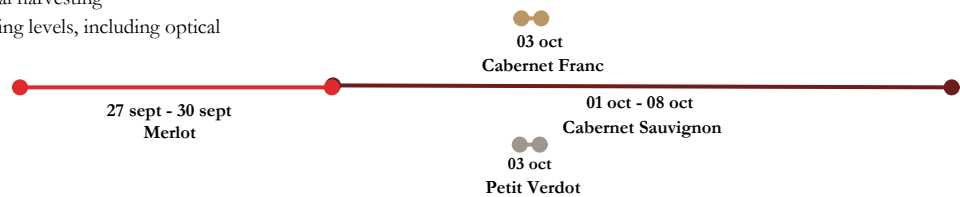
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Harvest :

Manual harvesting
4 sorting levels, including optical



An intensified harvest with 12 days of picking.

Vinification :

Plot and micro-plot selection thanks to small vats 55 hl to 130 hl



75% cement thermo-regulated vats | Precisely selected yeasts

Fermentation temperatures: 24°C - 28°C for optimum extraction of polyphenols

Twice-daily tasting of each vat for tailor-made extractions: remontage and/or air-pulse system

3 vertical presses | Directly transfer from the press into barrels

Tasting of each barrel and division into different quality levels



12 months in barrels
French oak



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