



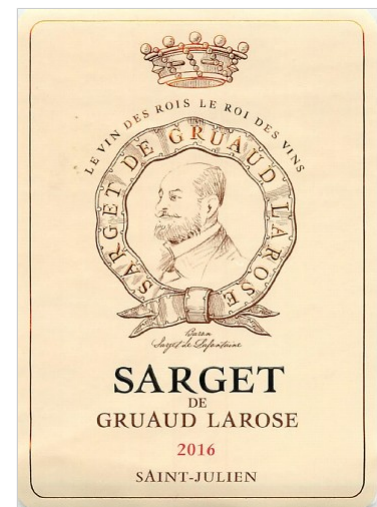
SARGET DE GRUAUD LAROSE 2016

SAINT-JULIEN

2ND WINE OF CHÂTEAU GRUAUD LAROSE

L'Abbé Gruaud, worthy representative of the Noblesse de Robe, which typified the Pre-Revolutionary Ancien Regime of France, initiated the story of the chateau in 1725. Thanks to the family of Joseph-Sébastien de Larose, son-in-law and heir of L'Abbé Gruaud, the wine not only made a reputation but also made a name for itself : Gruaud Larose. It has belonged to the Merlaut family since 1997. Château Guraud Larose is one the most historic estates in the Médoc. Its siez has hardly changed through the centuries and it now deserves its second growth status in the 1855 classification more than ever.

Owner	Jean Merlaut
Area	82 ha
Age of vines (avg.)	25 years
Density	10000 vines/ha
Blending	Cabernet-sauvignon : 51% Merlot : 31% Cabernet franc : 6% Petit verdot : 4%
Terroir	Gravel
Maturity	10 years
Serving temperature	17 °C



Wine making

Harvest reception, double reception of harvest and weighing of the crops. Plot selection in the tank (grape variety, terroir, age,...). Alcoholic fermentation, yeast addition; fermentation temperature: 24°C-29°C; daily testing each tank. Maceration lasts 20-30 days at adapted temperatures; works on the lees in the grape pomace during the maceration period after fermentation. Ageing during 14 months in French, fine grain, oak barrels, 15% of new oak.

Tasting note

Her dress is very well colored, lively and purplish. On the nose, the aromatic bouquet is generous: blackberry, blackcurrant, blueberry, plum ... a real basket of fruits! At the palate, Sarget de Gruaud-Larose 2016 presents fine tannins that unfold with a beautiful volume. The finish is fresh and very elegant, of a very high level for a second wine.

Food pairings

To match with : quails, lamb, cheese.