



Château Gruaud Larose, Sarget de Gruaud Larose, AOC Médoc, Rouge, 2024

AOC Médoc, Bordeaux, France

PRESENTATION

Baron Sarget, owner of part of Château Gruaud Larose in the early 19th century, gave his name to this second label. Second wine of Gruaud Larose, it has been produced since 1979. Less powerful than the grand vin, but generous and charming, it provides pleasure and finesse.

TERROIR

The terroir of Gruaud Larose is truly remarkable and unique. It is an 80-hectare vineyard made up of a single plot composed of gravel from the Gironde estuary dating back to the Mindel I and Mindel II eras (approximately 700,000 years old). In some places, these gravels reach a depth of more than 5 meters. The soil, very poor and sandy, has the particularity of being well drained. Drainage, which is a major concern for a conscientious winemaker, is a very important factor for Gruaud Larose, which has implemented efficient techniques since the early 19th century. A natural drainage system is achieved thanks to the poverty of the soils and hot, dry summers.

WINEMAKING

Tanks 75% temperature-controlled cement | Precisely selected yeasts Fermentation temperatures: 24°C - 28°C for optimal polyphenol extraction Tasting twice a day from each tank for customized extractions: Pump-over and/or Pulsair cane.

AGEING

12 months in French Oak barrels.

VARIETALS

Cabernet-sauvignon 48%, Merlot 46%,
Cabernet franc 3%, Petit verdot 3%

TECHNICAL DATA

Production volume: 175000
Surface area of the vineyard: 82.00 ha
Age of vines: 49 years old

TASTING

Bright ruby red dress with garnet reflections. Expressive nose, dominated by aromas of fresh red fruits (gooseberry, cherry) and floral notes, complemented by discreet spicy notes. The mouth is supple and generous, with fine tannins and a beautiful freshness that supports the whole. The finish is gourmet, elegant and slightly spicy, offering an accessible and refined interpretation of the Saint-Julien terroir.

