

CHÂTEAU GRUAUD LAROSE

Second Grand Cru Classé en 1855

2025

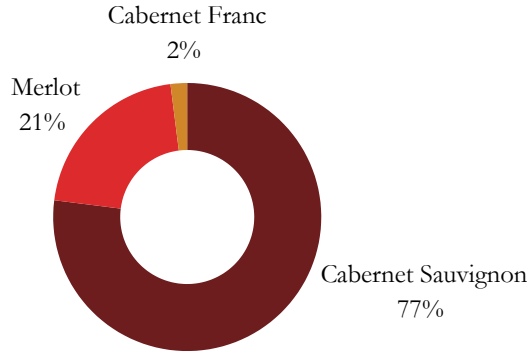
Terroir

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

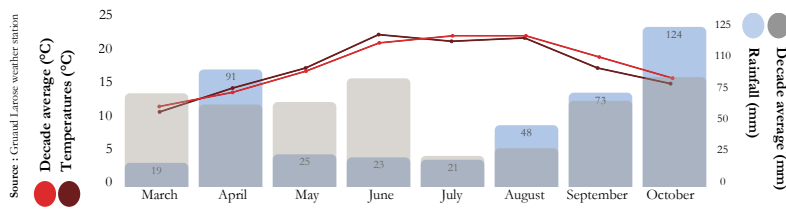


Blending



Alcohol 13,47%
pH 3,71

Climate

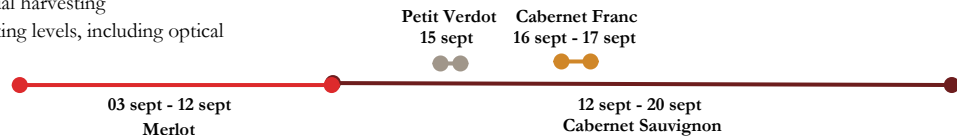


The 2025 vintage was characterized by **severe drought**, with only 700 mm of rainfall, resulting in concentrated, intense wines.

A mild winter allowed for **early bud break**, followed by rapid ripening under the **summer heat**, leading to an **early harvest** in September, which was completed on 20 September before the arrival of autumn.

Harvest

Manual harvesting
4 sorting levels, including optical



The earliest harvest of the century.

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 new oak barrels
French oak

