

CHÂTEAU GRUAUD LAROSE

TECHNICAL DATA Vintage 1997



APPELLATION:

AOC SAINT-JULIEN

Second Cru Classé en 1855

GRAPE VARIETIES:

Cabernet Sauvignon 57%

Merlot 31%

Cabernet Franc 7,5%

Petit Verdot 3%

Malbec 1,5%

VINEYARD MANAGEMENT:

Integrated Pest Control (mechanical work, organic fertilisation), Weather Station (phytosanitary protection), Prophylaxis (thinning out the leaves, removal of excess buds and shoots, green harvest). Heightening of the trellis. Manual harvesting, selection on a belt in the vineyard and double sorting at the harvest reception.

AREA UNDER VINES: 82 ha/203 acres

SOIL:

Garonne gravel from the first quaternary, settled more than 600 000 years ago

AVERAGE DENSITY:

10 000 to 8 500 vinestocks/ha

VINESTOCKS:

3 309 ; 101-14 Riparia

AVERAGE AGE OF STOCKS: 38 years

CLIMATE 1997

Exceptional vintage. July and August were marked by alternating cool periods and tropical days. March was summer-like. These variations affected the ripening conditions of the grapes considerably. End of season very favourable. Almost all the plots were harvested without rain. The harvest was interrupted from September 19 to 29 to await the full maturity state of the Cabernets and the Petit Verdots: picked under optimal circumstances. In conclusion, this vintage with incontestable natural potential required a rarely equalled sense of observation and respect of the vineyard.

PHENOLOGICAL STAGES 1997

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Buds in cotton	27/2	9/3	28/2	8/3	27/2
Green tips	15/3	24/3	15/3	28/3	16/3
Mid flowering	21/5	26/5	22/5	29/5	21/5
Bunch closure	24/6	2/7	25/6	4/7	25/6
Beginning of veraison	20/7	25/7	20/7	29/7	21/7
HARVEST DATES	16/09-23/09	26/09-09/10	23/09-26/09	07/10-08/10	15/09-16/09

VINIFICATION 1997

Harvest reception	Weighing of the crop. Plot selection in the tank (grape variety, <i>terroir</i> , age, ...)
Tanks	60 % cement 40 % wood (thermo-regulated tanks)
Alcoholic fermentation	Yeast addition Fermentation temperatures: 31°-33°C Daily tasting of each tank
Pumping-over	2 volumes a day during fermentation according to tasting
Maceration	21-35 days at adapted temperatures and according to the tasting
Running off	Separation of the free-run-wine according to variety and tasting
Pressing	Pneumatic presses Immediate transfer of the press wine into barrels Tasting and selection of three press wines among the barrels
Malolactic fermentation	30% in barrels in a thermostatically controlled cellar, the rest in wooden tanks
Ageing	16-18 months in French, fine grain, oak barrels, renewed by 30% every year to enhance the fruit Medium toast

BLENDING

Cabernet Sauvignon: 60%	Merlot: 30%	Cabernet Franc: 5%	Petit Verdot: 5%
-------------------------	-------------	--------------------	------------------

ANALYSIS

Alcohol: 13,30°	Total Acidity: 3,26	Polyphenols: 58,5	Colouring Intensity: 1,57
-----------------	---------------------	-------------------	---------------------------

TASTING

Intense, limpid colour. It is garnet red with pink-orange highlights. The nose is fresh, intense and complex. Red berries, crystallised fruits, spices, a little vegetal marked by undergrowth and red pepper. Frank attack, round and full-bodied. Crisp fruit, crème de cassis, spicy. A great freshness marked by a tannic structure that is still present. Long finish. Peak: 5-10 years. (2011)

Owner: Jean Merlaut | **Vineyard Manager:** Patrick Frédéric | **Cellar Master:** Philippe Carmagnac

Château Gruaud Larose | 33250 Saint-Julien Beychevelle | Tel : +33 (0)5.56.73.15.20 | Fax : +33(0)5.56.59.64.72 | gl@gruaud-larose.com | www.gruaud-larose.com