

CHÂTEAU GRUAUD LAROSE

TECHNICAL DATA Vintage 1995



APPELLATION:

AOC SAINT-JULIEN

Second Cru Classé en 1855

AREA UNDER VINES: 82 ha/203 acres

GRAPE VARIETIES:

Cabernet Sauvignon 57%

Merlot 31%

Cabernet Franc 7,5%

Petit Verdot 3%

Malbec 1,5%

SOIL:

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

VINEYARD MANAGEMENT:

Integrated Pest Control (mechanical work, organic fertilisation), Weather Station (phytosanitary protection). Manual harvesting, selection on a belt in the vineyard and double sorting at the harvest reception.

AVERAGE DENSITY:

10 000 to 8 500 vinestocks/ha

VINESTOCKS:

3 309 ; 101-14 Riparia

AVERAGE AGE OF STOCKS: 34 years

CLIMATE 1995

June and July were had noticeable high temperatures and no precipitation. Thanks to the good climatic conditions of the summer, the grapes reached a chemical make-up that could be qualified as excellent at the time of the harvest. September was marked by cool and rainy weather. These precipitations were cause for concern before the harvest but, mostly, they were useful to compensate for the excessive dryness; the consequences hereof could have been detrimental.

PHENOLOGICAL STAGES 1995

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Buds in cotton	10/3	15/3	11/3	20/3	11/3
Green tips	18/3	23/3	20/3	27/3	19/3
Mid flowering	28/5	2/6	29/5	3/6	29/5
Beginning of veraison	28/7	5/8	29/7	9/8	28/7
HARVEST DATES	15/09-19/09	25/09-05/10	21/09-26/09	4/10	—

VINIFICATION 1995

Harvest reception	Weighing of the crop. Plot selection in the tank (grape variety, <i>terroir</i> , age, ...)
Tanks	100% cement
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	40% in barrels in a thermostatically controlled cellar
Ageing	16-18 months in French, fine grain, oak barrels, renewed by 30% every year to enhance the fruit Medium toast

BLENDING

Cabernet Sauvignon: 64%	Merlot: 26%	Cabernet Franc: 7%	Petit Verdot: 3%
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ANALYSIS

Alcohol: 13°	Total Acidity: 3,2	Polyphenols: 57,7	Colouring Intensity: 1,63
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TASTING

Deep, intense, ruby red colour. The nose is concentrated and reveals fresh fruit of raspberries and red currants. Overtone of smoke and tobacco. Smooth yet precise attack. Notes of juicy fruits mingle with spices such as cinnamon. A touch of minerals on the finish. Great length with a certain acidity that extends it. Peak: 10 years. (2011)

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

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