

# CHÂTEAU GRUAUD LAROSE

## TECHNICAL DATA Vintage 1993



### 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), Phytosanitary protection.

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:** 34 years

## CLIMATE 1993

Bud-burst earlier than normal and first flowers around May 25<sup>th</sup>-26<sup>th</sup>. Beginning of June hot and dry: rapid and very homogeneous flowering. Cool and humid weather from June 9<sup>th</sup>. July dry and hot with only little sunshine. Quick and homogenous veraison. The weather remained hot and dry for the whole of August and the first week of September. Overall, September substantially cooler than normal with only little sun. Quite a lot of irregular precipitation. The distinguishing feature of 1993 was the thick skins with a great phenolic concentration and a good extractability of the tannins and the anthocyanins

## PHENOLOGICAL STAGES 1993

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Buds in cotton	17/3	21/3	18/3	25/3	17/3
Green tips	25/3	29/3	26/3	1/4	24/3
Mid flowering	1/6	6/6	3/6	11/6	1/6
Beginning of veraison	28/7	2/8	1/7	6/8	29/7

### HARVEST DATES

September 23rd to October 12th

## VINIFICATION 1993

Harvest reception	Weighing of the crop. Plot selection in the tank (grape variety, terroir, age, ...)
Tanks	100 % cement
Alcoholic fermentation	Yeast addition   Fermentation temperatures: 31°-33°C
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: 29%	Cabernet Franc: 2%	Petit Verdot: 5%
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## ANALYSIS

Alcohol: 12,5°	Total Acidity: 3,4	Polyphenols: 53	Colouring Intensity: 1,57
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## TASTING

Clear. Beautiful intensity. Garnet red with amber highlights. Powerful, full-bodied with exotic aromas. Provence-notes of scrub, rosemary, and thymes mixed with liquorice and white pepper. The mouth is round and suave. Velvety, coating tannins. Lots of red fruit, berries like red and black currant. Long, elegant finish. Enjoy it now or keep it a little longer. (2011)

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

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