

# CHÂTEAU GRUAUD LAROSE

## TECHNICAL DATA Vintage 1992



### 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), Substantial 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 1992

The year started with three months that were drier than normal. Bud-burst slightly delayed but regular. Significant cluster appearance. Mid-flowering observed on June 6<sup>th</sup> (8 days earlier than normal). Cluster thinning was undertaken. Hot July and very hot August and particularly rainy. Mid-veraison on August 14<sup>th</sup>. In September, the weather was cool but dry, followed by an alternating period until October 10<sup>th</sup>. Dry weather during the second decade of October then rain again. A challenged vintage (enhanced sanitary protection).

## PHENOLOGICAL STAGES 1992

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Buds in cotton	24/3	27/3	25/3	30/3	24/3
Green tips	1/4	5/4	2/4	8/4	1/4
Mid flowering	5/6	8/6	6/6	11/6	6/6
Beginning of veraison	1/8	6/8	2/8	8/8	2/8
HARVEST DATES	28/9	7/10	6/10	14/10	29/9

## VINIFICATION 1992

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
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: 66%	Merlot: 24%	Cabernet Franc: 6%	Petit Verdot: 4%
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## ANALYSIS

Alcohol: 12,7°	Total Acidity: 3,3	Polyphenols: 54,1	Colouring Intensity: 0,9
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## TASTING

Clear, dark colour with orange highlights. The nose is intense, fresh, and somewhat vegetal. Red berries and dried fruit, roasted pistachio, almond and toast. On the palate, mellow and round attack with well balanced tannins. The fruit is there, rich and intense with mineral notes; flavours of mocha stand out. Thanks to a beautiful acidity the wine maintains its liveliness. Drink it quite soon. (2011)

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

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