

CHÂTEAU GRUAUD LAROSE

TECHNICAL DATA Vintage 1991



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:

The year of frost. On April 21st, almost all the canes froze. The secondary buds then grew out, staggered over a month. All the phenological stages were therefore staggered (impossible to date them). Very complicated harvest. First year with sorting at Chateau Gruaud Larose.

AVERAGE DENSITY:

10 000 to 8 500 vinestocks/ha

VINESTOCKS:

3 309 ; 101-14 Riparia

AVERAGE AGE OF STOCKS: 34 years

CLIMATE 1991

The 1991 vintage was marked by the diversity of situations originating in the loss from the spring frost, but also the distribution of rain during maturation. These conditions did not allow anybody to predict the quality potential that became undeniable at the end of August. The completion of the ripening in fine weather would certainly have led to great quality. The risks of rot forced the winegrowers to accelerate the harvest and organise it according to the rain.

PHENOLOGICAL STAGES 1991

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Buds in cotton	20/3	25/3	21/3	27/3	20/3
Green tips	1/4	5/4	1/4	7/4	31/3
Mid flowering	Frost	–	–	–	–
Beginning of veraison	–	–	–	–	–

HARVEST DATES

VINIFICATION 1991

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, 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: 73%	Merlot: 10%	Cabernet Franc: 8%	Petit Verdot: 9%
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ANALYSIS

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

Clear and deep colour with amber highlights. Nose: open, in full bloom, fresh with aromas of spices, under-growth, and dried leaves. On the palate, the wine is suave and round with flavours of light red fruit and notes of dried leaves on the finish. A very pleasant wine. Average but elegant persistency. Drink it very soon. (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