

CHÂTEAU GRUAUD LAROSE

TECHNICAL DATA Vintage 1999



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), 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.

AVERAGE DENSITY:

10 000 to 8 500 vinestocks/ha

VINESTOCKS:

3 309 ; 101-14 Riparia

AVERAGE AGE OF STOCKS: 40 years

CLIMATE 1999

Contrasted climate. The 3 first months were marked by above-average temperatures. Bud-bursting end of March. Precocious and abundant vintage. April and May: higher than normal precipitation and temperatures. First fortnight of May was very rainy, but the second was dry: quick and homogenous flowering. June, July and August were hot with much sunshine. From August 10 to September 12, the weather was generally hot and dry. The favourable climate during the last 2 decades of August and the first days of September allowed a good maturation of the grapes. A very good vintage in the Grands Crus.

PHENOLOGICAL STAGES 1999

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Buds in cotton	16/3	22/3	18/3	26/3	17/3
Green tips	19/3	1/4	20/3	30/3	20/3
Mid flowering+B7	29/5	2/6	30/5	5/6	30/5
Bunch closure	2/7	7/7	3/7	7/7	3/7
Beginning of veraison	23/7	25/7	25/7	1/8	24/7
HARVEST DATES	14/09-22/09	24/09-07/10	23/09-25/09	29/9	22/9

VINIFICATION 1999

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	50% 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: 61%	Merlot: 31%	Cabernet Franc: 3%	Petit Verdot: 4%	Malbec: 1%
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ANALYSIS

Alcohol: 12,90°	Total Acidity: 3,7	Polyphenols: 70	Colouring Intensity: 1,27
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TASTING

Garnet red. The nose is floral with spices, vanilla, overtones of toast, leather, dark chocolate and orange zest. Tight, vivid tannic structure with a lot of finesse. Great length. Enjoy it now or lay it down. (2011)

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

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