

CHÂTEAU GRUAUD LAROSE

TECHNICAL DATA Vintage 1998



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), 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.

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: 39 years

CLIMATE 1998

May was hot and dry. Quick and homogenous flowering. July was relatively hot and dry. August very hot and very dry. In 1998, there was an excellent richness in the grapes very early and the disturbed climatic conditions in September didn't harm the general condition of the grapes nor their state of health at the time of the harvest.

PHENOLOGICAL STAGES 1998

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Buds in cotton	16/3	22/3	16/3	25/3	17/3
Green tips	24/3	29/3	25/3	1/4	25/3
Mid flowering	26/5	1/6	27/5	3/6	27/5
Bunch closure	30/6	4/7	1/7	7/7	1/7
Beginning of veraison	31/7	2/8	1/8	5/8	1/8
HARVEST DATES	29/09-03/10	04/10-13/10	03/10-04/10	03/10-05/10	29/9

VINIFICATION 1998

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	30% 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 : 60 %	Merlot : 29 %	Cabernet Franc : 6 %	Petit Verdot : 4 %	Malbec : 1 %
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ANALYSIS

Alcohol: 12,90°	Total Acidity: 3,2	Polyphenols: 65	Colouring Intensity: 1,74
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TASTING

Garnet red colour. The nose is spicy with pepper, stone fruits, blond tobacco, frangipani. Beautiful, supple attack. Ample, suave mouth leaving great volume on the palate. Very nice length. Drink before 2015. (2011)

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

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