

CHÂTEAU GRUAUD LAROSE

TECHNICAL DATA Vintage 1996



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). 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 1996

Hot winter, especially January. Low temperatures in February and in the very beginning of March (late budburst). Negative temperatures early April. May was moderately hot and humid. Very quick flowering end of May. June and July: very hot and humid with storm rainfall. The storms continued in a relatively cool August. September was very cool and humid, abundant rainfall from the 24th. Otherwise, a lot of sunshine (great photosynthesis=>good accumulation of sugar). Temperatures relatively low (limited combustion of the malic acid). Very satisfactory sanitary state overall.

PHENOLOGICAL STAGES 1996

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Buds in cotton	25/3	28/3	26/3	1/4	26/3
Green tips	3/4	10/4	5/4	16/4	4/4
Mid flowering	2/6	8/6	3/6	15/6	3/6
Beginning of veraison	31/7	5/8	2/8	10/8	1/7
HARVEST DATES	20/09-28/09	28/09-10/10	26/09-28/09	28/029	-

VINIFICATION 1996

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: 64%	Merlot: 26%	Cabernet Franc: 7%	Petit Verdot: 3%
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ANALYSIS

Alcohol: 13°	Total Acidity: 3,4	Polyphenols: 74	Colouring Intensity: 1,50
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TASTING

Limpid and brilliant. Garnet red with tile-red highlights. The nose is fine and powerful. Wild strawberries, light rose. Toast and spices with overtones of precious wood. Frank attack with a tannic structure that is still present. Crisp, ripe fruit with toasted notes. Beautiful maturity in the mouth. Great freshness. A very elegant wine. Good length given its ageing potential. Must age. Peak in 15 years. (2011)

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

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