

# CHÂTEAU GRUAUD LAROSE

## TECHNICAL DATA Vintage 1994



### 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). 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 1994

The first two months of the year were warm and humid and March very hot and dry. The bud-burst was very early but heterogeneous. The first decade of April was much colder and humid, May slightly warmer and humid. Rapid flowering 10 days ahead of normal. June and July were very hot. The mid-veraison took place 12 days ahead the past 40 year's average. This vintage is among the very good ones.

## PHENOLOGICAL STAGES 1994

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Buds in cotton	1/3	5/3	2/3	9/3	1/3
Green tips	9/3	14/3	10/3	17/3	10/3
Mid flowering	24/5	27/5	25/5	30/5	24/5
Beginning of veraison	25/7	29/7	26/7	1/8	26/7
HARVEST DATES	19/9	26/9	23/9	2/10	-

## VINIFICATION 1994

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: 25%	Cabernet Franc: 5%	Petit Verdot: 4%
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## ANALYSIS

Alcohol: 12,5°	Total Acidity: 3,3	Polyphenols: 52	Colouring Intensity: 1,11
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## TASTING

Pale, withered red colour with tile-red hints. The nose is slightly intense. Discrete. Iodised notes, a bit vegetal, blond tobacco, dried herbs and sweet peppers. Suave but not tannic attack. Rich and spicy. Long persistency. Drink now. (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](mailto:gl@gruaud-larose.com) | [www.gruaud-larose.com](http://www.gruaud-larose.com)