

CHÂTEAU GRUAUD LAROSE

TECHNICAL DATA Vintage 1990



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), Phytosanitary protection.

AVERAGE DENSITY:

10 000 to 8 500 vinestocks/ha

VINESTOCKS:

3 309 ; 101-14 Riparia

AVERAGE AGE OF STOCKS: 34 years

CLIMATE 1990

Very precocious maturity, exceptional richness in sugar and great concentration of phenolic compounds. The reason for the 1990 precocity is to be found in the highly favourable climatic conditions, from the beginning of the year till end of October. An exceptionally mild winter, with an extremely hot February=>very precocious bud-burst, spread over a period of time). End of March and most of April cold with episodes of frost (a second generation of clusters saw the light of day). Warm May, sunny and somewhat humid. June and beginning of July dry and moderately hot. But end of July+August very hot, much sunshine and very little rain. Extremely heterogeneous veraison . September hot and very sunny, slightly rainy=>excellent maturation of all grapes. The crop was perfectly healthy.

PHENOLOGICAL STAGES 1990

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Buds in cotton	15/3	20/3	17/3	22/3	15/3
Green tips	24/3	31/3	25/3	1/4	24/3
Mid flowering	25/5	1/6	26/5	5/6	26/5
Beginning of veraison	27/7	1/8	28/7	3/8	28/7
HARVEST DATES	21/9	29/9	26/9	30/9	22/9

VINIFICATION 1990

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: 64%	Merlot: 28%	Cabernet Franc: 5%	Petit Verdot: 3%
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ANALYSIS

Alcohol: 12,70°	Total Acidity: 3,35	Polyphenols: 58,4	Colouring Intensity: 1,51
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TASTING

Deep and dense colour. Garnet with tile-red hints. The nose is full, fine, and complex with aromas of black stone fruits, dried apricot, liquorice, leather, caramel and cocoa. The mouth is delicate, unctuous, massive with silky tannins. It is powerful with overtones of crisp, red fruit, cedar, liquorice and an orange zest finish. Great harmony in this wine. Excellent length. Enjoy it now or keep it for a few more years. (2011)

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

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