

# CHÂTEAU GRUAUD LAROSE

## TECHNICAL DATA Vintage 1989



### 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), Phytosanitary protection.

**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 1989

1989 remains memorable. The precocity in maturation and the richness of the grapes were exceptional. A very hot and sunny month of May ensured a rapid development of vegetation. The first flowers were notified around May 20<sup>th</sup> in the most precocious varieties and situations. Just like the first summer-months, September was hot, sunny and dry. These extremely favourable terms allowed complete ripening in excellent conditions, a regular picking and no excessive rush.

## PHENOLOGICAL STAGES 1989

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Buds in cotton	12/3	17/3	13/3	18/3	12/3
Green tips	20/3	26/3	21/3	27/3	21/3
Mid flowering	21/5	28/5	22/5	29/5	21/5
Beginning of veraison	25/7	29/7	26/7	30/7	24/7
HARVEST DATES	11/9	21/9	16/9	23/9	12/9

## VINIFICATION 1989

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 : 65%	Merlot : 27%	Cabernet Franc : 6%	Petit Verdot : 2%
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## ANALYSIS

Alcohol: 12,80°	Total Acidity: 3,25	Polyphenols: 76	Colouring Intensity: 1,95
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## TASTING

Brilliant colour with garnet red, slightly tile-red hints. The nose is "warm", fruity, and mature with aromas of cherry but also game, like musk, meat juice and light truffle. A very racy wine. In the mouth, a frank attack, tight but silky tannins. Plenty of volume, depth and finesse. Harmonious with overtones of fig and meat juice. Great length. Much finesse and elegance. Enjoy it now or lay it down a little longer. (2011)

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

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