

CHÂTEAU GRUAUD LAROSE

TECHNICAL DATA Vintage 1988



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 9%

Petit Verdot 3%

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 1988

1988 was marked by certain contrasts: winter and spring very humid and hot, summer dry and moderately hot. Bud burst observed a week in advance. Rapid and regular flowering. Maturation evolved normally (July averagely warm and humid; August dry, a little hot). Heavy winter and spring rain (from November to end of June), followed by severe drought from mid July. August and September marked by little rain, yet no water stress. Temperatures close to normal. A few days before harvest, the sugar content and acidity resembled those of the recent good vintages. The skins were very thick, and exceptionally rich in colouring matter and tannins.

PHENOLOGICAL STAGES 1988

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Buds in cotton	28/3	6/4	29/3	9/4	29/3
Green tips	5/4	12/4	6/4	15/4	7/4
Mid flowering	5/6	15/6	7/6	17/6	6/6
Beginning of veraison	5/8	13/8	6/8	15/8	6/8

HARVEST DATES

October 3rd to October 19th

VINIFICATION 1988

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 : 59%	Merlot : 36%	Cabernet Franc : 3%	Petit Verdot : 2%
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ANALYSIS

Alcohol: 12,71°	Total Acidity: 3,2	Polyphenols: 59
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TASTING

Brilliant, dense ruby red colour with hints of pink. The nose: fresh, red fruit, black currant jam. Eucalyptus, scents of Asia with Chinese tea, incense, smoke and menthol. Mouth: powerful, lively, and fresh. Very crisp with overtones of black currant and tobacco. Very good persistency. Enjoy it now or keep it a little longer. (2011)

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

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