



CHÂTEAU  
GRUAUD LAROSE

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Second Grand Cru Classé en 1855

AOC SAINT JULIEN

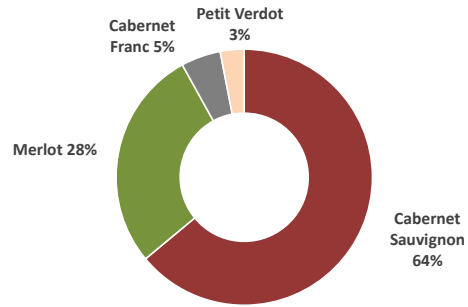
## TECHNICAL DATA 1990

### VINTAGE 1990

#### CLIMATE

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.

#### BLENDING



Alcohol: 12,7° Total acidity: 3,35

#### PHENOLOGICAL STAGES

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT	MALBEC
Green tips	3/24	3/31	3/25	4/1	3/24
Mid-flowering	5/25	6/1	5/26	6/5	5/26
Beginning of veraison	7/27	8/1	7/28	8/3	7/28
<b>HARVEST DATES</b>	9/21	9/29	9/26	9/30	9/22

#### VINEYARD MANAGEMENT

Integrated Pest Control (mechanical work, organic fertilisation), Weather Station (phytosanitary protection), Prophylaxis (thinning out the leaves, removal of excess buds and shoots, green harvest). Heightening of the trellis. Manual harvesting, selection on a belt in the vineyard and double sorting at the harvest reception. 100% of the surface is managed according to the principles of Organic and Biodynamic Agriculture.

**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 à 8 500 vines per hectare

**VINESTOCKS:** 3 309 ; 101-14 Riparia

**AVERAGE AGE OF STOCKS:** 46 years old

#### GRAPE VARIETIES:

**Cabernet Sauvignon 57%**

**Merlot 31%**

**Cabernet Franc 7,5%**

**Petit Verdot 3%**

**Malbec 1,5 %**

#### VINIFICATION

##### Harvest reception

Weighing of the crop. Plot selection in the tank (grape variety, terroir, age, ...)

##### Tanks

100% cement

##### Alcoholic fermentation

Yeast addition | Fermentation temperatures: 31°C - 33°C

##### Maceration

21 - 35 days at adapted temperatures and according to the tasting

##### Pressing

Pneumatic presses | Immediate transfer of the press wine into barrels | Tasting and selection of four 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