



Larose de Gruaud NV

TASTING NOTES

Ample and fresh in the mouth with a long, velvety finish. This is the second wine of Chateau Gruaud Larose.

FOOD PAIRING

Pairs nicely with red meats, roasts and wild game dishes.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Medoc
Vineyard name:	St Julien
Vineyard size:	200 acres
Soil composition:	Garonne gravel over a clay and limestone subsoil
Vines/acre:	4048
Yield/acre:	1.6 tons
First vintage of this wine:	1700s
Bottles produced of this wine:	120000

WINEMAKING & AGING

Varietal composition:	60% Cabernet Sauvignon, 30% Merlot, 5% Cabernet Franc, 5% Petit Verdot
Fermentation container:	Cement tanks, Foudres
Length of alcoholic fermentation:	10 days
Fermentation temperature:	78.8 - 82.5 °F
Length of maceration:	40 days days
Malolactic fermentation:	Yes
Type of aging container:	Oak barrels
Size of aging container:	225
Age of aging container:	20% new, balance 4 years
Type of oak:	French
Length of aging before bottling:	12 months

PRODUCER PROFILE

Estate owned by: Jean Merlaut
Winemaker: Philippe Carmagnac
Total acreage under vine: 200
Estate founded: 18th Century
Winery production: 10,000 Bottles
Region: Bordeaux
Country: France