Larose de Gruaud 2008

CSPC# 737781 750mlx12 13.0% alc./vol.

Grape Variety
Appellation
General Info

60% Cabernet Sauvignon, 30% Merlot, 5% Cabernet Franc, 5% Petit Verdot Saint Julien

The prestigious Bordeaux property of Gruaud-Larose, a 2nd growth in the 1865 classification, lies in the commune of Saint-Julien, a single vineyard of 80 hectares composed of gravels from the Gironde estuary. The poor soils provide excellent drainage, especially as the vineyards are on the highest plateau of Saint-Julien - though that is a mere 18 metres above sea level.

Gruaud was one of the first Bordeaux estates to abandon synthetic pesticides and herbicides in the vineyard during the late nineties, turning to mechanical and organic solutions to protect and nourish the vines. Though not biodynamic, they do employ natural homeopathic treatments such as organic compost made from seaweed to protect against mildew and rot. The second wine of Gruaud-Larose is produced from their younger vines.

Vineyards

The Gruaud-Larose estate amounts to 150 hectares of the St Julien appellation, of which 82 hectares are planted to vines; the bulk of the estate lies around Baron Sarget's *château*, separated from the Gironde by the small village of Beychevelle, and sandwiched between the vineyards of Branaire-Ducru and Lagrange. The terroir is typical for the region, deep Quaternary gravel, planted with 57% Cabernet Sauvignon, 30% Merlot, 8% Cabernet Franc, 3% Petit Verdot and 2% Malbec. The vines for the Larose de Gruaud average around 15-20 years of age.

Maturation

The fruit is sorted then undergoes a cold soak prior to temperature controlled fermentation in a mixture of wooden and concrete vats, with pumping over of the fermenting must twice a day. Aged for 12 months.

Tasting Notes

Very aromatic with hints of wet stone, mineral, cedar and warm black currant. Like any Old-World wine, this speaks to the terroir. The flavor profile shows rich blackberry, coffee, currant, fig paste and cocoa powder resulting in an elegant, yet rich display of fruit. Supple tannins are balanced by the slightest glimmer of acidity. Still a bit tight, as it could use another couple years in the bottle.

Cellaring Drink now-2016.

