HOUSE OF TOWNEND

# Château Gruaud Larose 2017, 2ème Cru, Saint-Julien

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| **Price** | £99.00 |
| **Code** | GRUA180 |

One of the most famous and historic Saint Julien 2nd Growth properties, it has also been one of the most popular for many years. A consistent high performer.

**Tasting Notes:**

This is one of the most popular En Primeur châteaux that consistently delivers an exceptional claret. Beautifully crafted there is a stunning elegance to this wine that provides great balance. The palate offers tight and fresh crunchy cassis fruits, pencil lead character and a little cedar oak. A very refined claret with great precision and finesse.



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| Specification | |
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| **Vinification** | To produce the wine of Château Gruaud Larose, the wine is vinified in a combination of cement tanks and wood vats. A portion of the malolactic fermentation takes in place in French, oak barrels (about 35%). The remainder of the malolactic fermentation takes place in a combination of cement vats and oak tanks. The wine of Chateau Gruaud Larose is then aged in 80% new, French oak barrels for about 18-24 months. The amount of time and percentage of new oak varies on the needs of the specific Bordeaux vintage. |
| **ABV** | 13% |
| **Size** | 75cl |
| **Drinking Window** | Drink from 2025 through to 2037 |
| **Country** | France |
| **Region** | Bordeaux |
| **Area** | Saint-Julien |
| **Type** | Red Wine |
| **Grape Mix** | 67% Cabernet Sauvignon, 31.5% Merlot, 1.5% Cabernet Franc |
| **Genres** | Fine Wine |
| **Vintage** | 2017 |
| **Body** | Rich, bold and robust |
| **Producer** | Château Gruaud-Larose |
| **Producer Overview** | Gruaud-Larose, a second growth property in the Saint-Julien appellation, is a large historic estate whose size has hardly changed through the centuries. |
| **Closure Type** | Cork |
| **Food Matches** | Pair with classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes. |