

FAMILY WINE MERCHANTS SINCE 1906

## Château Gruaud Larose 2021, 2ème Cru, Saint-Julien

 Price
 £115.00

 Code
 GRUA225

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:**

Situated to the far south of the St Julien appellation, Gruaud Larose continues to impress with a finely constructed and elegant 2021. The bouquet is stylish and fragrant, with fresh blackberry fruit aromas. The palate is full-on rich with fleshy red fruits, a layer of mulled blackberry, cherry and appealing spice, balanced by a distinct 'lead pencils' character that acts as a counterpoise. The muscular structure and power gives way to a wonderful freshness, elegance and suppleness on the finish.





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| Specification     |   |
|-------------------|---|
| 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 months. |
| ABV               | 12.5%   |
| Size              | 75cl  |
| Drinking Window   | Drink from 2030 through to 2045   |
| Country           | France  |
| Region            | Bordeaux  |
| Area              | Saint-Julien  |
| Туре              | Red Wine  |
| Grape Mix         | 84% Cabernet Sauvignon, 12% Merlot, 4% Cabernet Franc   |
| Genres            | Fine Wine   |
| Vintage           | 2021  |
| 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.  |