



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Château Gruaud Larose 2016, 2ème Cru, Saint-Julien

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**Price** £92.00  
**Code** GRUA165

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.

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### Tasting Notes:

One of the most popular En Primeur châteaux that consistently delivers exceptional claret. A classic Gruaud; firm, brooding and smouldering with a super charged cassis fruit intensity, leafy with notes of cedar and pencil shavings. There is also a hint of coffee. This is a wine of great precision and finesse.

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Specification	
<b>Vinification</b>	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 place in French, oak barrels (about 30%). 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.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2026 through to 2040
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Saint-Julien
<b>Type</b>	Red Wine
<b>Grape Mix</b>	61% Cabernet Sauvignon, 29% Merlot, 7% Cabernet Franc, 3% Petit Verdot
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2016
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Château Gruaud-Larose
<b>Producer Overview</b>	Gruaud-Larose, a second growth property in the Saint-Julien appellation, is a large historic estate whose size has hardly changed through the centuries.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Pair with classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes.