



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

---

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

---

<b>Price</b>	£100.00
<b>Code</b>	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.

---





# HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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 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.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2025 through to 2037
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Saint-Julien
<b>Type</b>	Red Wine
<b>Grape Mix</b>	67% Cabernet Sauvignon, 31.5% Merlot, 1.5% Cabernet Franc
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2017
<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.