



CHÂTEAU GRUAUD LAROSE 2ème Grand Cru Classé 2021

Art. Nr.: 1236721

Hersteller: Château Gruaud Larose, St. Julien

Land: Frankreich

Region (Betriebssitz): Bordeaux

Gebiet (Betriebssitz): Saint-Julien

Jahrgang: 2021

Rebsorte: Merlot, Cabernet Sauvignon, Cabernet Franc

Reife: bis 2033

Kategorie: Rotwein

Süße: Trocken

Bewertung:

Robert Parker Wine Advocate: 94

Falstaff: 92

Speiseempfehlung:

Rind: Geschmort/Gedünstet

Käse: Rotschmierkäse

Flaschengröße: 0,75 Liter

Verschluss: Naturkork

Einzelflaschenpreis: € 125.40

Verkostnotiz

ROBERT PARKER - THE WINE ADVOCATE: "The 2021 Gruaud Larose is very impressive, exhibiting deep aromas of wild berries, cherries and cassis mingled with hints of licorice, violets and cigar wrapper. Medium to full-bodied, deep and concentrated, it's impressively rich and layered, with lively acids and ripe tannins, it concludes with a pure and penetrating finish. Classically balanced and intensely flavored, it's an elegant, beautifully made wine that is well worth seeking out. Three beautiful parcels of recently planted Cabernet Sauvignon, situated on deep gravel ideally adapted to this variety but hitherto planted with Merlot, make a contribution to the blend this year; but that's only one of the factors that explain why Gruaud has produced a 2021 that looks set to rival or surpass even recent and more propitious vintages such as 2018. The blend is fully 84% Cabernet Sauvignon, complemented by 12% Merlot and 4% Cabernet Franc, and it checks in at 12.5% alcohol. Congratulations are in order for technical director Virginie Sallette and the entire team at Gruaud Larose! Tasted twice." - William Kelley

FALSTAFF: "Tiefdunkles Rubingranat, opaker Kern, violette Reflexe, zarte Randaufhellung. Feine Kräuterwürze, Noten von Brombeeren und Cassis, frische Orangenzesten, tabakige Nuancen. Straff, frische Kirschen, lebendig strukturiert, gut integrierte Tannine, mineralisch, Rote Johannisbeeren im Abgang, ganz zarte Fruchtsüße im Nachhall, ein leichtfüßiger, unkomplizierter Speisenbegleiter, bald antrinkbar." - Peter Moser