



Château Laroze
GRAND CRU CLASSÉ

CHATEAU LAROZE

SAINT EMILION GRAND CRU CLASSE

VINTAGE FACT SHEET

2001

WEATHER CONDITIONS

A particularly wet winter helped to satisfactorily replenish ground water reserves. May saw the return of hot, dry, sunny weather. These conditions allowed the vines to make up for lost time and flower both quickly and uniformly.

A frosty morning in April caused minor damage to three plots.

The incidence of vine diseases was fairly limited overall.

A wetter July than usual boosted vine growth and correspondingly delayed grape ripening, which eventually occurred in favourable conditions thanks to fine end of season weather.

HARVESTING

Later than previous years (when we had harvested earlier), we picked the perfectly ripe rot-free grapes in highly favourable conditions.

The vintage in figures

MID-FLOWERING DATES	Merlots: 2 nd June	Cabernets: 2 nd June	
DATES FOR MID-POINT OF COLOUR CHANGE	Merlots: 11 th August	Cabernets: 18 th August	
LEAF REMOVAL	Yes		
THINNING OUT	Yes		
HARVESTING DATES	Merlots: from 24 th to 28 th Sept	Cabernets: from 1 st to 4 th Oct	
WINE YIELD	4,300 litres per hectare		
LENGTH OF BARREL AGEING	12 months		
%AGE OF NEW BARRELS	50% new barrels	50% 1-year-old barrels	
FINING	1 st wine: No	2 nd wine: No	
FILTRATION	1 st wine: Filtration with earth	2 nd wine: Filtration with earth	
BOTTLING	April 2003		
NUMBER OF BOTTLES	1 st wine: 89,000 bottles	2 nd wine: 24,000 bottles	
%AGE 1 st and 2 nd WINE	1 st wine: 79%	2 nd wine: 21%	
BLEND (approximate)	85% Merlots	12% Cab. Francs	3% Cab. Sauv.

[See the Press review](#)



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