



Château Laroze
GRAND CRU CLASSÉ

CHATEAU LAROZE

SAINT EMILION GRAND CRU CLASSE

WINE FACT SHEET

2002

WEATHER CONDITIONS

“Coulure” (uneven fruit setting) in spring was followed by an alternation of very cool and very high temperatures causing further weather damage known as “millerandage” or “hens and chickens” (uneven grape size and ripeness in bunches) and further diminishing the potential harvest.

At the beginning of July, average vineyard loss was already estimated at 40%!

Rainfall in August cooled the soil and slowed down grape ripening by four or five days. The relative humidity at this time led to the appearance of the botrytis fungus which is responsible for grey rot.

For 12 years at Laroze, we have not used any chemical treatment against rot so that we can produce the most natural wines possible. As a result, we experienced further crop loss this year due to the ravages of this fungus.

HARVESTING

Harvesting was much reduced in volume. We only harvested 2,300 litres of wine per hectare, losing 45% in terms of volume.

We had to harvest several times because of the botrytis, making an initial selection of the Merlots on 13th and 14th September to remove all bunches affected by this fungus. We had to clean up the vines in this way to prevent contamination of the other bunches which were finally able to ripen in favourable sunlight and temperature.

The very mild weather enabled us to pick the grapes in great conditions between 20th September and 4th October.

We have revolutionised our system for transporting and receiving our grapes at the vat house through the introduction of small crates and a grape sorter. The latter sorts the fruit according to its shape and gets rid of damaged grapes. As soon as the grapes enter the vat house we are now able to make an initial selection of first and second quality fruit.

This is the first time this highly innovative facility has been used for manual harvesting.

Once again Laroze has shown its talent for innovation and independence of ideas.

AGEING

Traditional ageing for 12 months in barrels, of which half were new casks

The wine was aged on fine lees without racking the barrels.

Controlled use of micro-oxygenation batch by batch

The vintage in figures

MID-FLOWERING DATES	Merlots: 31 st May	Cabernets: 31 st May	
DATES FOR MID-POINT OF COLOUR CHANGE	Merlots: 11 th August	Cabernets: 16 th August	
LEAF REMOVAL	Yes		
THINNING OUT	Yes		
HARVESTING DATES	Merlots: from 20 th to 23 rd Sept	Cabernets: from 24 th Sept to 4 th Oct	
WINE YIELD	2,300 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: Yes	2 nd wine: Yes	
BOTTLING	April 2004		
NUMBER OF BOTTLES	1 st wine: 58,600 bottles	2 nd wine: 11,000 bottles	
%AGE 1 st and 2 nd WINE	1 st wine: 84%	2 nd wine: 16%	
BLEND (approximate)	80% Merlots	15% Cab. Francs	5% Cab. Sauv.

[See the Press review](#)

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