

LAFLEUR LAROZE

SAINT EMILION GRAND CRU CLASSE

WINE FACT SHEET

2003

THE 2003 GROWING YEAR

The dates for bud burst were as normal, followed by a hotter than usual spring which speeded up growth to make mid-flowering one week earlier. Development by mid-June was two weeks in advance.

The first week's flowering from 19th to 25th May brought on clearly noticeable "coulure" (poor fruit setting) and "millerandage" (uneven grape size and ripeness in bunches). In mid-July, worst case losses were estimated at 40%.

Very high temperatures in May made us think that summer had already arrived.

There were no major problems until the end of July when the heatwave set in. We were in for a hot year without any question!

July was especially dry with only 11mm of rain instead of the 5-year average of 59mm. Incredibly, August was very wet, with 73mm of rainfall compared to the 5-year average of 59mm.

In fact it was the distribution of rainfall that was so amazing:

June, which started with the usual amount of rainfall, did not get a drop of water after the 17th. The rain didn't return until one month later on 15th July!

Then, from 19th July to 19th August we only had 4mm of rainfall. The rain came after that in the form of storms.

Such long periods of drought together with very high temperatures close to 40°C eventually created problems for the vines, causing them to stop growing out of self-protection.

Then, once temperatures returned to normal, the coolness remaining in the roots set the vines' metabolism going again, enabling the grapes to ripen in favourable conditions.

The heatwave made for highly concentrated grapes, which is reflected in the wine.

HARVESTING

At Château Laroze, we picked the grapes from 4th to 12th September, two and a half weeks early! The yield was very low with 2,400 litres of wine per hectare for the second year running (2,300 litres per hectare in 2002).

The grape sorter gently sorts the fruit according to its shape before vatting. When we gather in the grapes we fill four different containers! Separate vinification for all these different types enables us to be much more accurate when carrying out later blending.

The vintage in figures

| | | | |
|---|--|---|---------------|
| MID-FLOWERING DATES | Merlots: 25 th May | Cabernets: 28 th May | |
| DATES FOR MID-POINT OF COLOUR CHANGE | Merlots: 25 th July | Cabernets: 2 nd August | |
| LEAF REMOVAL | Yes | | |
| THINNING OUT | Yes | | |
| HARVESTING DATES | Merlots: from 4 th to 10 th Sept | Cabernets: from 10 th to 12 th Sept | |
| WINE YIELD | 2,400 litres per hectare | | |
| LENGTH OF BARREL AGEING | On-going | | |
| %AGE OF NEW BARRELS | 50% new barrels | 50% 1-year-old barrels | |
| FINING | 1 st wine: No | 2 nd wine: Yes | |
| FILTRATION | 1 st wine: Yes | 2 nd wine: No | |
| BOTTLING | April 2005 | | |
| NUMBER OF BOTTLES | 1 st wine: 60,000 bottles | 2 nd wine: 14,500 bottles | |
| %AGE 1 st and 2 nd WINE | 1 st wine: % | 2 nd wine: % | |
| BLEND (approximate) | 70% Merlots | 25% Cab. Francs | 5% Cab. Sauv. |



Château Laroze

BP 61

33330 SAINT EMILION

<http://www.laroze.com>

Tél: 33 (0) 557 247 979

Fax: 33 (0) 557 247 980