



LAFLEUR LAROZE

SAINT EMILION GRAND CRU

VINTAGE NOTES

2006

THE 2006 GROWING YEAR

The growth cycle in 2006 was four days earlier than that of 2005 and plant development was faster because the water supply was better. By mid-June, growth had significantly slowed down and the first signs of hydric stress appeared in early July on the young vines. Fortunately a storm brought us 40mm of life-saving, refreshing rainfall that fed the vines.

The lack of water and the heat wave affected grape ripening by slowing it down; the heat wave was over at the end of July and the 25mm of rainfall on the 27th, 28th and 29th July meant that ripening could begin in good conditions.

Then another 15mm of rain fell in mid-August, which preserved the vines from too severe a drought. Even though August was dry, it was cooler than usual; night temperatures dropped from the beginning of the month as a northerly wind set in. By the end of August the grapes were of a normal size and in healthy condition, looking better than in 2005, as they had not suffered so much from the drought conditions. We carried out the second thinning out operation on the south and west sides later than usual during the week of the 28th August to avoid the risk of the grapes burning in the very intense sun. Unluckily for us, early September saw a return of the heat wave conditions that one normally associates with normal, hot August days. The resulting scalded bunches were inevitable.

From the 11th to the 22nd of September, rainfall totalled 130mm, whereas the average figure recorded over the last seven years is only 41mm!

In conclusion, August was cool and drier than usual, while September was very hot, then rainy - not the most ideal conditions for a premium vintage. However, the grapes displayed definite potential with their very thick skins, rich in anthocyanins. The lack of heat had to be compensated for by harvesting as late as possible. So in waiting for the best possible maturity we had to accept to lose a significant quantity of grapes. The yield was 32 hl/ha.

THE HARVEST

The grape seeds ripened slowly and we pushed this maturation as far as possible, to the extent that we finished our harvest after certain neighbouring estates, on later cropping *terroirs* that usually finish three to seven days after us.

Our fruit screening system that sorts the grapes into three categories made this possible: the round grapes, those that are slightly split and those that are crushed with the juice that escapes from them. All three are handled and vinified separately. Definitely a great system to have when you get weather like in 2006!

By waiting for maximum ripeness in this way, we accepted to lose a certain percentage of the harvest to botrytis (grey rot). The bunches affected were of course eliminated before the fruit was put into the different vats.

It had to be a late harvest this year! The grape sorting machine made this possible and enabled us to move significantly up the quality ladder.

THE WINES are rich with a deep colour and have a classic style, meaning they are fresh and fruity with that tasty, mouth-watering more-ishness. In this way, they are quite the opposite of those heavier wines born from very hot vintages. They have excellent potential as keeping wines. This vintage will reveal all its qualities during the aging in barrels.

The vintage in figures

DATES MI FLORAISON	Merlots : 30 mai	Cabernets : 05 juin	
MID-FLOWERING DATES	Merlots : 05 août	Cabernets : 08 août	
MID-VERAISON* DATES	Merlots : du 18 sept au 23 sept	Cabernets Francs: du 28 sept au 30 sept	Cabernets Sauvignons: le 04 oct.
HARVESTING DATES	33,7 hl/ha		
WINE YIELD	90 % barriques 1 an	10 % cuve	
TYPE OF AGING	12 mois		
LENGTH OF AGEING WITH WOOD	Mai 2008		
BOTTLING	Laroze : 83 000	Lafleur Laroze : 17 000	
NUMBER OF BOTTLES	Laroze : 83 %	Lafleur Laroze : 17 %	
Percentage 1 st and 2 nd WINE	75 % Merlots	10 % Cabernets francs	15 % Cab. Sauvignons
BLEND Lafleur Laroze			

*The date at which 50% of the grapes in each bunch have changed colour, indicating that ripening has begun.



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