



Château Laroze
SAINT-EMIL

VINTAGE FACT SHEET

2019

HIGHLIGHTS OF THE CULTIVATION YEAR IN 2019

Winter 2018 - 2019: normal rainfall.

April – On 13th April, the temperature fell to -2°C (28°F). We had anticipated this and took anti-frost measures with a helicopter. No damage.

May – The risk of frost returned on 5th May as temperatures went down to -1.5°C (29°F). The helicopter arrived on Sunday morning. We sustained no damage, but there were severe local impacts in the appellation area. Overall, there was little damage in the Bordeaux area.

The temperatures, cold up to that point, increased from 27th May to 3rd June. Summer seemed to have arrived on 2nd June with a temperature of 32°C (90°F). The vines responded by flowering very fast.

June – The first fortnight was cool again with temperatures ranging from 10 to 20°C (50 to 68°F), while flowering finished and fruit set began. We were hit by a heavy storm on 7th June with a downpour of rain that brought 39 mm of water. Both factors led to hens and chickens (millerandage) on our old Merlot grapes. The cool weather made me think of June during my childhood, when it was often cool and wet with spitting rain. By the end of June, temperatures ranged between 30 and 37°C (86 and 99°F)! Rainfall in June was slightly higher than average.

July – Hot and sunny with rainfall of 52 mm that fell in two episodes:

_ 13 mm from 6th to 9th July just after the first heatwave with temperatures between 32 and 35°C (90 to 95°F) from 3rd to 6th July.

_ 40 mm that fell between 26th and 28th July after a really hot week. This was really beneficial after 16 days with absolutely no rain and the very hot weather of that period.

August – Hot (except from 11th to 20th) and dry with a rainfall deficit of 30%.

September – Rain only came on 10th: just 10mm. From mid-August to mid-September we only had 25mm of rain, which is very little. Finally 22mm fell on 22nd September in time for the Jurade celebrations. We waited a few days for this rain from heaven to penetrate the grapes, then harvested from 27th September to 10th October under uncertain skies.

It was a big harvest after only the equivalent of half a harvest in the last two years, even though we had had poor fruit set on the old Merlot vines.

In summary a hot and dry summer. Outstanding colour, a lush wine, elegant tannins, great vintage at Laroze.

2019 facts and figures

MID-FLOWERING DATES	31 st May	3 rd June	6 th June
MID-VERAISON* DATES	Merlot: 9 th August	Cabernet Franc: 14 th August	Cab. Sauvignon: 9 th August
HARVESTING DATES	Merlot: from 27 th September to 5 th October	Cabernet Franc: from 7 th to 10 th October	Cab.Sauvignon: 7 th to 10 th October
WINE YIELD	49 hectolitres per hectare		
LENGTH OF BARREL AGEING	Usually 18 months		
% OF NEW BARRELS	65% new barrels		
% Jarres	8 %		
BOTTLING	2021		
NUMBER OF BOTTLES expected	1 st wine: 115 000 bottles	2 nd wine: 65 000 bottles	
% 1 st and 2 nd WINE expected	1 st wine: 64 %	2 nd wine: 36 %	
BLEND (estimation)	60 % Merlot	30 % Cab. Franc	10 % Cab. Sauv.

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



Château Laroze

Grand Cru Classé

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