



CHATEAU LAROZE

SAINT-EMILON Grand Cru Classé

VINTAGE SHEET

2007

THE 2007 GROWTH CYCLE: A year that kicked off early and finished off late... 2007 was one of those vintages when the weather was so dysfunctional that growers had to remain constantly on their guard: April was dry and as hot as summer (4°C above average; May was very wet; June, July and August were frequently wet exposing the vines to outbreaks of mildew. Bud burst was a week early at the beginning of the growth calendar, but then the North wind set in for the duration of the summer and slowed fruit ripening down so much that the harvest started two weeks later than usual. As a result, the growth cycle was exceptionally long, ending up with very slow ripening of the grapes.

I have never seen such care and attention paid by the Saint-Emilion winegrowers in their vineyards and especially when determining the date of the harvest. The most successful wines were those where accomplished vinegrowers were supported by skilled winemakers.

THE HARVEST: Usually in September, I go round our plots three times tasting the grapes to see how they change in taste and I keep written notes to be able to determine the best harvest date. This year, I had to go round eight times with longer intervals between, to finally pick up the moment when the taste tips over to one of ripe fruit! All the usual milestones in the year were turned upside-down. The theoretical harvest date for the Merlots was 14th September and in fact we only started picking them on 1st October. This vintage was definitely more difficult than others to get the best out of, but it was so exciting to make! It really put our knowledge and skills to the test and forced us constantly to give our best. We harvested from 1st to 11th October, which are doubtless dates that have never been experienced before now.



Château Laroze
Grand Cru Classé
33330 SAINT EMILION
<http://www.laroze.com>

Tél: 33 (0) 557 247 979
Fax: 33 (0) 557 247 980