



## LA FLEUR and LADY LAROZE

SAINT EMILION GRAND CRU

## VINTAGE FACT SHEET

2015

### HIGHLIGHTS OF THE CULTIVATION YEAR IN 2015

Winter brought some cold weather and standard rainfall.

Vine growth started vigorously at normal dates.

The number of bunches appearing on each vine was just right overall, so we knew from then on that we would have to keep them all until harvest time.

**April:** the vines grew evenly in cool temperatures with no sudden variations.

**May:** cool temperatures at the beginning of flowering resulted in some of the Merlot fruit setting badly, but summery weather, when flowering was at its peak at the end of May and the beginning of June, took over until the 15<sup>th</sup>. Ideal weather for the flowering period.

**2<sup>nd</sup> July:** really hot weather came and stayed from 27<sup>th</sup> June to 7<sup>th</sup> July. A strong burning southerly suddenly blew on Tuesday 30<sup>th</sup> June, reaching 20-30 km per hour, making it feel like North Africa! Temperatures shot up to 38°C (over 100°F). The bunches scorched in the sun are lost.

**28<sup>th</sup> July:** with the heatwave over, we returned to fine weather and normal warmth in July. Only 10 mm of rain fell in the whole month, raising the deficit since April to 110 mm.

**4<sup>th</sup> August:** 30 mm of rain in 10 days fell just at the right time for the onset of ripening, which was quite focussed on the Merlot grapes. Fine timing indeed! More rain brought the overall monthly total to 70 mm. This was enough and the grapes grew significantly bigger.

**28<sup>th</sup> August:** the heat returned and temperatures in the last days of August varied between 32 and 35°C (89 and 95°F). The fruit looks lovely; the grapes are swelling normally.

The rainfall deficit in the period from April to August was 30%, so this is a dry year not unlike 2010 and 2011. The young vines planted this year need generous and frequent watering.

**4<sup>th</sup> September:** cooler, sunny weather set in. The fruit is clean and healthy, and this slow ripening will preserve its aromatic freshness.

When we started tasting the grapes, their pips displayed soft tannins, a characteristic of the vintage.

**19<sup>th</sup> September:** 21 mm of rain fell between 12<sup>th</sup> and 20<sup>th</sup> September, so we had to de-leaf the vines a second time to let more air in around the bunches and protect them from botrytis. The wind that freshened at the same time helped to dry them. Everything is just right! The rain has softened the skins and lengthened the aromatic persistence. We will be able to pick them just at the right time. Temperatures are cooling again both during the day and night, which is ideal for keeping disease at bay, enabling us to wait for optimal ripeness worry-free (for once!). Everything has worked out pretty perfectly for this vintage.

### THE HARVEST

The Merlot plots ripened at different times, so we picked them in three separate campaigns between 22<sup>nd</sup> and 29<sup>th</sup> September. The Cabernet grapes were picked from 5<sup>th</sup> to 7<sup>th</sup> October.

### THE WINE

This vintage enjoyed auspicious beginnings like many great years that are remembered by all.

### 2015 facts and figures

MID-FLOWERING DATES	1 <sup>er</sup> june		
MID-VERAISON* DATES	Merlots : 04 august	Cabernets :06 august	
HARVESTING DATES	Merlots : du 22 au 29 september	Cabernets Francs: du 05 au 07october	Cab.Sauvignons: 07 oct
BOTTLING	April 2017		
NUMBER OF BOTTLES expected	1 <sup>er</sup> vin: 45 000 bottles		
Percentage of total bottling	1 <sup>er</sup> vin : 30%		
BLEND	70 % Merlots	30 % Cab. francs	

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



**Château Laroze**

*Grand Cru Classé*

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