



VINTAGE FACT SHEET

2021

Highlights of the 2021 cultivation year

March: vine growth began in cold, fine weather and exceptionally dry conditions for the time of year.

April: hard frost on 7th April (down to minus 5°C / 23°F) and again but less cold on the 12th. Estimated losses: 15%.

May: lovely flowering at the end of May.
The likelihood of downy mildew development became very high at the end of May, brought on by rising temperatures and heavy rain showers, We protected the vines, while keeping in mind our objective set in 2005, of producing wine containing no fungicide or other product residues.

June: warm weather arrived suddenly, growth accelerated sharply, generating irregular fruit setting and shot berries, because the grapes are prevented from increasing in size. Very heavy rain. Substantial loss of harvestable fruit. The other grapes swell fast.

July: leaf removal is over, weather slightly cool and dull for the time of year, but there were 18 days with temperatures above 30°C (86°F).

August: sunshine and warmth from 10th August, reaching 36°C (96.8°F) on Saturday 14th. Very uniform onset of ripening. Little rain. Ripening continued in good conditions. 17 days with temperatures above 30°C (86°F) and less sunshine than average.

September: hot and dry to begin with (up to 36°C – 96.8°F). Ripening continues. 27 mm of rain between 16th and 20th September.

The harvest: between Friday 24th September and 8th October. Dull weather, no oppressive heat, just right to work comfortably.

Winemaking techniques: gentle yet energetic manipulation of the pomace served to extract the colour, then long soaking for up to 30 days lent structure to the wines.

In the end, the yield turned out at around 38 hectolitres per hectare, and 29 for the first wine.



The wine: the relatively cool weather this year produced aromatic freshness in the wines. They are nicely structured with the elegant tannins that Laroze always features.



Results

2021 vintage facts and figures

level 3

MID-FLOWERING DATES	5 th June	7 th June	10 th June
MID-VERAISON* DATES	Merlot: 8 th August	Cabernet Franc: 11 th August	Cabernet Sauvignon: 12 th August
HARVESTING DATES	Merlot: from 24 th Sept to 4 th October	Cabernet Franc: from 5 th to 7 th October	Cabernet Sauvignon: 8 th October
WINE YIELD	35 hectolitres per hectare		
AGEING	New barrels, amphorae and tanks		
LENGTH OF AGEING	18 months		
BOTTLING	2023		
NUMBER OF BOTTLES expected	1 st wine: 90,000 bottles		
BLEND (estimation)	60% Merlot	30% Cabernet Franc	10% Cabernet Sauv.
PERCENTAGE OF ALCOHOL	13,5 %		
DATE OF BOTTLING	April 2023		

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



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