

VINTAGE SHEET

2020



Highlights of the cultivation year

- ▼ **January / February:** mild and wet winter.
- ▼ **March:** budburst two weeks early. A few frost warnings at the end of March.
- ▼ **April:** normal and warm.
- ▼ COVID: Lockdown and remote work don't apply to vineyard tasks.
- ▼ **May:** cooler and rainier. We fight downy mildew with the aim of producing wine containing no fungicide or other product residues. Sun and wind at the end of the month enable good flowering.
- ▼ **June:** warm, fine weather returned after lots of rain in the first fortnight.
- ▼ **July:** drought conditions with only 5 mm of rain in the whole month!
- ▼ The midway point of the grapes' colour change (*mi-véraison*) came 3 to 10 days earlier than usual for the Merlot, but less for the Cabernet.
- ▼ **August:** heatwave and drought continued until the 12th. (42°C – 107.6°F on the 7th!) The vines were really thirsty. 41 mm of rain finally fell between 13th and 26th. Really hot on the 19th and 20th: 37°C (98.6°F) and 38°C (100.4°F) respectively. The onset of ripening progressing.
- ▼ **September:** heatwave returned on the 11th before the harvest. We started picking in oppressive heat on the 14th, continuing with more changeable weather and showers from the 18th to the 27th. The grapes were in beautiful disease-free condition.

- **The wine:** this is a solar vintage with premium Merlot and magnificent Cabernet Franc and Cabernet Sauvignon grapes. It is a major entry into the series of great vintages.

2020 vintage facts and figures

MID-FLOWERING DATES	20 th May	20 th May	23 rd May
MID-VERAISON* DATES	Merlot: 27 th July	Cabernet Franc: 5 th August	Cabernet Sauvignon: 31 st July
HARVESTING DATES	Merlot: from 14 th to 22 nd September	Cabernet Franc: from 24 th to 29 th September	Cabernet Sauvignon: 29 th to 30 th September
LENGTH OF AGEING	18 months	In concrete vats with oakwood.	
BOTTLING	April 2022		
NUMBER OF BOTTLES of first wine expected	10 000 bottles		
BLEND	70% Merlot	30% Cabernet Franc	
PERCENTAGE OF ALCOHOL	14 %		

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



FAMILLE GURCHY-MESLIN

+ 33 (0)5 57 24 79 79
info@laroze.com

Château Laroze - BP61
FR-33330 Saint-Émilion

laroze.com