

VINTAGE SHEET

2016



THE CULTIVATION YEAR IN 2016

Three lucky breaks:

- Very contrasted weather patterns and a vintage that was saved three times!
 - Saved from excess water in mid-June after downpours in spring.
 - Saved from drought in mid-September after three months with no rain.
 - And saved quite simply by the long Indian summer, which allowed all three grape varieties to ripen perfectly.
 - We were extremely lucky!

In summary:

- Drowned in pouring rain until 20th June, then suffocated by heatwaves and drought until mid-September with substantial hydric stress from mid-August to mid-September. 30 mm of rain fell on 13th September, then more came on 23rd and 30th September and 1st October. The drought was over. There was no threat of botrytis rot, except for a few days just before harvesting ended. Ripening had been slow and late, the harvest had been delayed, but we were able to pick at the very best time with a beautiful Indian summer, which enhanced the quality of the Merlot, then the Cabernet Franc grapes. The growth cycle was extended by a week at the end of the season.
- Vinification has never been so long; we were vatting the various plots for 30 to 38 days. We will finish running the wine off by 25th November, instead of at the beginning of November as is usually the case.
- The vintage is solar, very beautiful; many find it superior to 2015; it has a very nice freshness and aromatic intensity thanks to the cabernets, and a distinguished and measured power.

2016 facts and figures

MID-FLOWERING DATES	5 June	5 June	5 June
MID-VERAISON* DATES	Merlot: 13 August	Cabernet Franc: 17 August	Cab. Sauvignon: 12 August
HARVESTING DATES	Merlot: from Friday 7 th to Thursday 13 th October	Cabernet Franc: from 17 th to 19 th October	Cab. Sauvignon: 19 th and 20 th October
PRODUCTION	25 000 bottles		
BOTTLING	April 2018		
BLEND	70 % Merlot	30 % cabernet franc	
PERCENTAGE OF ALCOHOL	13,5 %		

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



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