



2024 VINTAGE FACT SHEET

Highlights of the 2024 cultivation year

- 2024 is a cool and humid year, demanding in terms of climate, with strong mildew pressure, coulure and millerandage especially on the Merlots, especially as they are older.
- The autumn of 2023 and then the rainy winter made it possible to replenish the soil's water reserves.
- After a rainy spring, July and August were dry with water stress in August, beneficial for the quality of the grapes and the stopping of growth.
- At the end of August the skins of the berries are thick with a good quality potential. The repeated rains of September did not allow the maturity to be pushed as far as we would have liked and triggered the harvest as soon as the botrytis settled on the bunches and the grapes were pearling by bursting.
- We are satisfied with the overall volume of the harvest thanks to the high proportion of Cabernets which are less sensitive to mildew.
- The skin maturity was there, the very dark colour that was extracted quickly in the wines is proof of this. Since the maturity of the seeds was not as accomplished as usual, we limited the extraction of their tannins during the maceration phase.
- The quality of the sorting, its ability to eliminate all the small millerandé grains, the botrytis and the less ripe berries was decisive in highlighting the aromatic purity and the precision of the tannins.
- This vintage took full advantage of our know-how as winegrowers, winemakers, and the facilities for receiving and sorting grapes. It highlights the investments made over time in the estates and has tirelessly mobilized all the energies of our team without whom nothing would have been possible.
- The Wine, as always, reflects the climatic history of the growing year. It is a vintage with renewed freshness that will also have a bright future for the pleasure of consumers.

High environmental value level 3 :



Rainfall in mm :

Oct	Nov	Dec	Jan	Feb	March	Apr	May	June	July	Aug	Sept	Oct
157	180	148	51	147	168	58	129	95	10	29	159	114

Vintage facts and figures:

MID-FLOWERING DATES	May 31	June 01	June 04
MID-VERAISON* DATES	Merlot: August 9	Cabernet Franc: August 16	Cabernet Sauvignon: August 21
HARVESTING DATES	Merlot: from 23 to 27 September	Cabernet Franc: from September 29 to October 02	October 3rd
YIELD	34 hl/ha		
AGING	Barrels-Fouders- Terracota Jarres-concrete vats.	12 to 18 months	
DATE OF BOTTLING	Spring 2026	100 000 bottles	
ALCOOL CONTENT	13.5 %		

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

Estimated blend :

Merlot	47%
Cabernet Franc	37%
Cabernet Sauvignon	13%
Petit Verdot	2%
Malbec	1%



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