

# VINTAGE SHEET

2023



## Highlights of the 2023 cultivation year

After a winter with normal seasonal temperatures and rainfall, the growth cycle began well, and many inflorescences appeared.

Winter rainfall from **October** 2022 to **March** 2023 was just 5% higher than the 20- to 30-year average.

Light frost at the beginning of **April** was neutralised using the estate's seven wind machines. Budburst was very uniform, and the ensuing vegetation was luxuriant.

**April** and **May** were sunny, but not very hot or with any sudden changes in temperature, which could have disturbed the beginning of flowering. The threat of mildew was not excessive. Sunny weather and warm temperatures arrived reliably from mid-May, and flowering was fast and uniform. 50 mm of rain: down 30%.

**June** was sunny, quite warm and dry until storms hit on 20<sup>th</sup> June. The vines grew uniformly, and we began leaf removal at the end of June. Disease was a substantial threat, especially mildew.

**July** was sunny, cool and dry with only 11 mm of rain. Even though it was not very wet, mildew remained ever-present and led to losses of about 10% of the Merlot. We removed leaves a second time on the affected parcels, so the vines were optimally prepared for the fruit to ripen.

20 mm of rain at the beginning of **August** speeded up the grapes' change in colour as ripening began. 30 mm more rain fell just before 5 very hot days. Temperatures rose to 30°C (86° F) before a second heatwave that lasted a whole week. Average rainfall in August.

We started harvesting from 13<sup>th</sup> **September**. The previous hot week had hastened ripening. The grapes were beginning to wither as they became fully ripe, so we could no longer wait. The weather was fine and warm with a southerly wind in the afternoons, which dried the grapes nicely. We finished picking the Merlot grapes on 20<sup>th</sup> September. 34 mm of rain had fallen since the 16<sup>th</sup>. The grapes got bigger, and a little

botrytis appeared. We took a break in picking to let the Cabernet ripen more. We then picked them in nice sunny, warm weather from the 25<sup>th</sup> to the 28<sup>th</sup>.

The grape skins were thick and quite firm. They needed long vatting periods to release the best components: the Merlot took nearly 30 days and the Cabernet needed 25. Extraction was gentle and gradual.

The harvest was abundant, and the vintage is very good with a partly classical, partly solar style, which will easily rank amongst the good vintages.

#### Rainfall in mm :

Oct	Nov	Dec	Jan	Feb	March	Apr	May	June	July	Aug	Sept	Oct
33	134	66	120	42	119	66	38	66	10	68	53	80



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#### 2023 vintage facts and figures :

MID-FLOWERING DATES	27 <sup>th</sup> May	28 <sup>th</sup> May	30 <sup>th</sup> May
MID-VERAISON* DATES	Merlot: 26 <sup>th</sup> July	Cabernet Franc: 2 <sup>nd</sup> August	Cabernet Sauvignon: 1 <sup>st</sup> August
HARVESTING DATES	Merlot: from 14 <sup>th</sup> to 20 <sup>th</sup> September	Cabernet Franc: from 25 <sup>th</sup> to 28 <sup>th</sup> September	Cabernet Sauvignon: from 27 <sup>th</sup> to 28 <sup>th</sup> September
YIELD	42 hl/ha		
AGING	In concrete vats with oakwood	12 to 18 months	
BOTTLING	Avril 2025	23 000 bottles	April 2025
PERCENTAGE OF ALCOHOL	14 %		
ASSEMBLAGE	Merlot 70%	Cabernet franc 30%	

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

**FAMILLE GURCHY-MESLIN**

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

Château Laroze - BP61  
FR-33330 Saint-Émilion

laroze.com