

Château Laroze

SAINT-ÉMILION

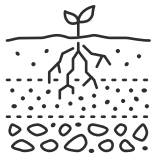
Grand Cru Classé
2025



A family of winegrowers in Saint-Emilion since 1610 and in Laroze since 1882. Our history writes the excellence of our wines. Today Laroze is in the hands of Guy and Catherine Meslin who are the 5th generation of the Gurchy-Meslin family.



At Laroze we have a dual minerality at our location at the bottom of the slope, consisting of clay soil overlaid with silica, at a depth ranging from 1m to 1.6m. The silica retains heat, making it a favourable location for Cabernet Franc, which requires more warmth than Merlot for consistent maturity.



The 2025 cultural year is marked by a favorable climatic alternation, very low disease pressure, but dominated by an exceptional summer drought (28 mm in three months) which strongly conditions the harvest.



Harvest occurred in an unstable and wet September, which favors the appearance of botrytis and requires quick and selective harvest choices.



Harvest dates:

Merlot: 11th - 16th September

Cabernet Franc: 17th - 22th September

Cabernet Sauvignon: 23th September

60% Merlot
30% Cabernet Franc
10% Cabernet Sauvignon
1.5% Malbec



28hl/ha



Level 3

Some new barrels, some one year old barrels, one 30hl foudre (large vat), terra cotta jars and cement vats.



April 2027



13,5%



No press review at this early time.



The 2025 vintage is a great one! The tannins are warm and velvety, the wine has freshness and a good acidity; it will age beautifully.



White meats (veal / poultry), cheese (Comté / Beaufort / Reblochon / St Nectaire / blue cheese), chocolate & asian cuisine (sweet and sour dishes). Avoid acidic, bitter, or very sweet flavors.



FAMILLE GURCHY-MESLIN
+33 (0)5 57 24 79 79
info@laroze.com

Laroze.com

Château Laroze - BP61
FR-33330 Saint-Émilion