



2025 VINTAGE FACT SHEET

Highlights of the 2025 cultivation year

- The 2025 vintage is marked by favorable weather patterns, very low disease pressure, and is dominated by an exceptional summer drought that significantly impacts the harvest.
- A few winter frosts down to -6°C and a very cool March delayed the start of vegetative growth while reducing the risk of spring frosts.
- Temperatures rose steadily in the spring: the absence of frost in April, regular and uniform vine growth, and early flowering followed.
- From June onward, the situation changed dramatically. Intense heat and very low rainfall led to a prolonged drought.
- July and August confirmed this extreme stress, punctuated by three heat waves and leaf burn; nevertheless, veraison was regular and uniform. Only 28 mm of rain fell from May 20th to August 20th!
- The welcome rains at the end of August temporarily relieved the vines and allowed the berries to swell slightly.
- September was unstable and wet, encouraging the development of botrytis and necessitating quick and selective harvesting.
- Yields were low, with berries 20% smaller than average.
- In winemaking, this concentration led to early tannin extraction and required careful control of maceration times to preserve the balance and finesse of the wines.
- The 2025 vintage is exceptional; the tannins are warm and already velvety; the wine has freshness and acidity that gives it good structure; it will age gracefully.



Rainfall in mm :

Oct	Nov	Dec	Jan	Feb	March	Apr	May	June	July	Aug	Sept	Oct
114	24	90	117	80	24	119	46	14	11	42	57	82

High environmental value level 3 :



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 September 11th to 16th	Cabernet Franc: from September 17 th to 22th	Cabernet Sauvignon: September 23rd
YIELD	27 hl/ha		
AGING	Barrels-Fouders- Terracota Jarres-concrete vats.	12 to 18 months	
DATE OF BOTTLING	Spring 2027	90 000 bottles	
ALCOOL CONTENT	13.7 %		

*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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