Château Laroze
SAINT-ÉMILION
Grand Cru Classé

2023 VINTAGE FACT SHEET

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 20th 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 13th **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 20th September. 34 mm of rain had fallen since the 16th. 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 25th to the 28th.

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	27th May	28th May	30th May
MID-*VERAISON** DATES	Merlot: 26th July	Cabernet Franc: 2nd August	Cabernet Sauvignon: 1st August
HARVESTING DATES	Merlot: from 14th to 20th September	Cabernet Franc: from 25th to 28th September	Cabernet Sauvignon: from 27th to 28th September
PERCENTAGE OF ALCOHOL	14 %		
DATE OF BOTTLING	Spring 2025		

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

Estimated blend :

Merlot	55%
Cabernet Franc	34%
Cabernet Sauvignon	8%
Petit Verdot	1.5%
Malbec	1.5%

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