



## LA FLEUR and LADY LAROZE

SAINT EMILION GRAND CRU

## VINTAGE FACT SHEET

2013

### LA FLEUR and LADY LAROZE :

These are the second brands produced by Château Laroze. They both are Saint-Emilion Grand Cru.

The grapes come from the same land, the vineyard of Château Laroze.

This is a selection of wines which are made with the same skills and care than Château Laroze, by the same team.

### HIGHLIGHTS OF THE CULTIVATION YEAR IN 2013

March: abundant, regular-shaped bunches appear.

June: lots of water with three times the average rainfall (150 mm) and a serious lack of light and warmth.

Flowering took place on the 15<sup>th</sup>, a fortnight late. The poor weather at flowering time led to poor fruit set and hens and chickens (*millerandage*) in the Merlot.

July: outstandingly fine and bright, very hot with temperatures consistently higher than 30°C (86°F) from 6<sup>th</sup> to the 26<sup>th</sup> July. Average rainfall, catching up the shortfall a little. The very fine weather this month was essential for the quality of the vintage.

August: the first few days were cooler, but were followed by fine warm weather with average temperatures and levels of light.

The Merlots reached mid-*véraison* on 20 August with 8 to 10 days delay.

September: very hot at the beginning, then cool and wet from 5<sup>th</sup> to 20<sup>th</sup>. Then the warmth returned with a southerly system until 6<sup>th</sup> October, when the winds turned to the north again, but it was too late.

With warm and wet days and nights (18 to 21°C – 64 to 70°C) final ripening speeded up. This was quite unusual for Bordeaux, where the norm is usually warm days and cool nights. There was plenty of rain in the month, which created ideal conditions for the development of botrytis.

The grape skins ripened faster and faster with the high temperatures and the harvest date was brought forward to 30<sup>th</sup> September. We harvested without let-up going from one grape variety to another, because as the fruit reached practically optimal ripeness, the grape skins became so soft that botrytis could infect them and develop very quickly in the wet, warm conditions. The grape pips did not reach optimal ripeness this year, so we had to shape our vinification process so as to reduce the disadvantages of this to a minimum.

## THE HARVEST

The fruit was picked between 30<sup>th</sup> September and 9<sup>th</sup> October in warm, wet weather during the first week, followed by dry fine weather. The usual delay between the different estates was reduced this year and many harvested at the same time, so it was difficult to recruit a large team to harvest quickly. We just had to keep picking without stopping. The overall yield was half a normal harvest.

## THE WINE

The tannins were extracted very gently and with great care, which gives the wine its energy, while remaining very soft on the palate. The balances are right for this to be a keeping wine with attractive acidity.

This vintage must be tasted at Laroze, where the aromatic purity of the Cabernet Franc brings freshness and greediness.

## 2013 facts and figures

MID-FLOWERING DATES	Merlots: 15 June	Cabernets: 15 June	
MID-VERAISON* DATES	Merlots: 21 August	Cabernets: 26 August	
HARVESTING DATES	Merlots: from 30 Sept. to 4 October	Cabernets Francs: from 4 to 9 October	Cab.Sauvignons: 9 October
WINE YIELD	24 hectolitres per hectare		
LENGTH OF BARREL AGEING	On-going		
% AGE OF NEW BARRELS	50% new barrels		
BOTTLING	2015		
NUMBER OF BOTTLES expected	1 <sup>st</sup> wine: 45,000 bottles	2 <sup>nd</sup> wine:	
%AGE 1 <sup>st</sup> and 2 <sup>nd</sup> WINE expected	1 <sup>st</sup> wine: %	2 <sup>nd</sup> wine: %	
BLEND (approximate)	% Merlots	% Cab. francs	% Cab. Sauv.

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



Château Laroze

*Grand Cru Classé*

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