



2024 VINTAGE FACT SHEET

Highlights of the 2024 cultivation year

October, November and December 2023: are very rainy with 485 mm instead of the 275 mm average over 20 years. The soil water reserves are replenished!

January 2024: The cold returns from the 6th and a little snow on the 10th just to repaint the landscape in white.

February 2024: Mild and very wet with 147 mm for an average of 55 mm!

March 2024: Showers then mildness from the 12th. Despite a mild winter, the vegetation is not ahead of schedule because all the water that fell this winter slows down the warming of the soil. From October 1, 2023 to March 31, 2024, we had 850 mm of rain, or 4/5 of the annual rainfall (1060 mm).

April: Budding, which began at the end of March, continues in the absence of cold. A few frost warnings on the 18th and 21st (-3°C) without harmful consequences thanks to wind turbines. Growth is active and the removing of young shoots begins on April 22nd. On April 22nd, the first spots of mildew and black rot appear; already! The mild and rainy winter has something to do with it
Rainfall is only 58 mm in April (minus 70 mm/average).

May: Generally humid and cool until the full moon on the 23rd. Still a lot of water (129 mm) and mildew damage on grape clusters appears. Flowering begins on May 27th in good conditions to dry out the mildew symptoms.

June 2024: Temperatures rise and stormy instability sets in. Flowering spreads out with floral hoods that have difficulty falling.

On June 8 and 9, temperatures rise to 30°C in the afternoon. The fight against mildew continues, fruit set progresses and we see coulure and millerandage especially on the earliest Merlots and old vines. The earliness of the plots is really the indicator of sensitivity to mildew this year.

July, 04: Summer is having a hard time setting in; the good weather did not last and the gloomy and cool atmosphere is back. Temperatures rise in mid-July and the good weather and heat arrive with a peak at 37°C on the 29th. Despite the lack of heat, the month was dry with only 10 mm of precipitation. The weather in July, if not ideal, can be made up for with a beautiful summer in August and September.

August 2024: The heat is doing its job; the vines are absorbing water from the soil to withstand the high temperatures and water stress is approaching and then setting in. The veraison of the Merlots is progressing normally.
The nice, hot and dry weather seems to be settling in for the long term with a peak at 38°C on August 11, then temperatures become more moderate around 25°C. Maximum temperatures are hovering around 30°C. Veraison is slowing down for all grape varieties. Will the 7 mm of rain on August 15 be enough to avoid too much water stress?



In a month and a half, since July 12, there has only been 3 mm of rain brought by the storms of August 29, which accelerated the end of veraison, which is dragging on. The vine does not show strong symptoms of water stress because there was no long heatwave this year and also because the soils were largely provided with reserves during the winter and spring. Rainfall July + August: 39 mm.

September: Cool and wet with 65 mm from August 29 to September 11. Will the grapes be able to reach sufficient maturity without bursting or rotting by the time of harvest? The minimum nighttime temperatures remain cool and the maximum daytime temperatures do not exceed 23°C until September 23. This gives time for water to infiltrate the soil to prevent bursting...but heat is needed. The weather is clearing up and the skins are firming up.

09/17: The berries have swollen a lot. They have developed well despite the low heat and are starting to burst on the young vines with still shallow roots. Botrytis is setting in. We pick them on Friday 20th. We continue on Monday 23rd for all the Merlots. This positioning is very good; it allowed us to pick the grapes at the maturity/botrytis tipping point just before it deteriorates too much. Maturity is progressing despite the rain and we continue with the Cabernets from Monday 30th. This month, 2.5 times the average amount of rain fell (159 mm, 87 of which during the harvest). We were lucky that the biggest downpours occurred at night.

October: We finished harvesting on Thursday 3rd.

We are satisfied with the overall harvest volume (41 hl/ha) despite mildew on the earliest Merlots, millerandage and coulure especially on the oldest Merlots and the beginnings of botrytis.

The skin maturity was there, without being perfect, but the very dark color that was quickly extracted from the thick skins in the wines is proof of this.

The seed maturity is not as complete as usual and we avoid extracting the tannins during the maceration phase.

The Wine, as always, reflects the climatic history of the growing year. It is a vintage with renewed freshness that will also have a bright future for the pleasure of consumers.

In summary:

2024 is a cool and humid year, demanding in terms of climate, with strong mildew pressure, coulure and millerandage especially on the Merlots, especially as they are older.

After a rainy spring, July and August were dry with water stress in August, beneficial for the quality of the grapes and the stopping of growth.

The skins of the berries are thick with a good quality potential.

The repeated rains of September did not allow the maturity to be pushed as far as we would have liked and triggered the harvest as soon as the botrytis settled on the bunches and the grapes were pearling by bursting.

We are satisfied with the overall volume of the harvest thanks to the high proportion of Cabernets which are less sensitive to mildew.

The skin maturity was there, the very dark colour that was extracted quickly in the wines is proof of this.

Since the maturity of the seeds was not as accomplished as usual, we limited the extraction of their tannins during the maceration phase; this is the know-how of the winemakers.

The quality of the sorting, its ability to eliminate all the small millerandé grains, the botrytis and the less ripe berries was decisive and made the difference.

This vintage took full advantage of our know-how as winegrowers, winemakers, and the facilities for receiving and sorting grapes. It highlights the investments made over time in the estates and has tirelessly mobilized all the energies of our team without whom nothing would have been possible.



Rainfall in mm :

Oct	Nov	Dec	Jan	Feb	March	Apr	May	June	July	Aug	Sept	Oct
157	180	148	51	147	168	58	129	95	10	29	159	114

Level 3
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 23 to 27 September	Cabernet Franc: from September 29 to October 02	October 3rd
YIELD	34 hl/ha		
AGING	Barrels-Fouders- Terracota Jarres-concrete vats.		
DURATION of AGING	18 months		
DATE OF BOTTLING	Spring 2026		

*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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