



My name is Guy Meslin, I am born in 1957; I spent my childhood at that beautiful place of Laroze. I am married with Caroline; we have two boys born in 2001 and 2004. I have a real passion to manage this fabulous vineyard and to make great wines. Wine is an art, a way of expression.

In 1610, my ancestors the Gurchy family were already winegrowers in Saint-Emilion. In 1882, they founded the family estate of Laroze. I took over from my father in 1990, when he retired.

Château Laroze is a Saint-Emilion *Grand Cru Classé* and its 27-hectare (67-acre) vineyard is located at the foot of the hill to the north-west of the Saint-Emilion appellation area and the Medieval town. The vines grow around the Château.

We till the soil, cultivate grass between the rows, drain the plots, add organic supplements and prohibit the use of weed-killers, so that the vines' roots find it easier to penetrate the silica and clay in the ground seeking nutrients and providing us with rich tasty wines that are elegant and more-ish.

I and my team commit all our expertise to the task of enhancing the expression of this magnificent *terroir*.

Our motto:

Heaven and Earth at Laroze

Guy Meslin



PRESENTATION

THE VINEYARD

Area : 27 hectares (66,7 acres) in one single parcel at the foothills of the plateau to the West of St Emilion, one kilometer away from the village.

Terroir : Ancien sandy soils on the slopes over a chalky-clay sub-soil at the very foot of the slope. A 1 to 2 metre deep layer of clayey soil extends all over the vineyard.

Grape varieties : 68 % merlots - 26 % cabernet franc - 6 % cabernet sauvignon

Density of planting : 5600, 6150, 8300 and 10 000 vines per hectare on all our new plantations since 2007.

Average age of the vines: 20 years.

Crop practices : The focus is on the plant in its environment in order to provide it with the balance and harmony that are necessary for it to bloom.

The winegrowing estate has followed Bio dynamic rules from 1991 to 1998. Today our agriculture is adapted to our terroir and is as clean as possible. We feel concerned by the respect of biodiversity.

The soils are tilled with grass growing in between the rows without using any chemical weedkiller.

Ameliorants : Only organic compost is used for revitalising the soils.
Chemical fertilisers are not used.

Drainage : A drainage system evacuates the ground water lying on the layer of clay soil, enabling the vines' roots to penetrate deeply. So the vines are more resistant towards summer heat and drought.

Thinning out : This is carried out where necessary in August so as to control yields and stimulate concentration of the fruit.

Leaf-removal : The whole of the vineyard undergoes leaf-removal so as to encourage ripening of the grapes and prevent botrytis.

Harvesting : The grapes are picked by hand and, if it guarantees a harvest of the fruit at optimum ripeness, in several goes. Grapes are carried in crates of 30 kg.

Average yield : 4000 litres per hectares.

THE WINEMAKING PROCESS

A sorting out of the berries is done to separate the berries depending of their shape. Then we separate the berries wich have a lesser level of maturity by difference of density. Only the more matured and perfectly healthy berries produce Château Laroze wines.

We fill the vats by gravity, without any pomp, very gently.

Vat house : Refurbished in 1995. The small volume vats (containing 10 600 litres) are made of stainless steel. The number of vats was increased in 1999 with small concrete vats (6 000 litres capacity) for refining the selection of wine plot by plot.

Pumping over : Frequently carried out, in short bursts. Semi automatised. One pomp per vat.

Fermentation temperature : 28° to 30°

Length of alcoholic fermentation : Around three to four weeks.

Pressing : Slow and used in moderation. A horizontal pneumatic press is used.

Malolactic fermentation : Carried out in stainless steel vats and in new barrels in an air-conditioned cellar.

THE AGEING PROCESS

Ageing is the combination of three different factors:

- The relation of the wine with the oxygen,
- The relation of the wine with the wood,
- The temperature and humidity of the cellar.
- The duration of these different processes

Duration of the ageing : 20 months, of which 14 to 18 months take place in barrels.

Barrels : Chêne Merrain,

Usually, 60 % of the barrels are new and 50 % are one year old.

See the vintage sheets for more precision as it varies from one vintage to another.

They are medium-toasted and supplied by different coopers.

Percentage of wine aged in barrels : about 90 %.

The cellars are air conditioned.

Blending : The final blend is done after the aging in barrels. Laroze represents about 70% of the volume bottled and La Fleur Laroze and Lady Laroze 30%.

Fining : with egg -white, in the vats, after blending.

Bottling : The wine is bottled at the Château, 20 months after the harvest.

CHATEAU LAROZE

Corking : Vacuum-sealed.

The bottles are kept upright following corking during 4 minutes.

Corks : The suppliers are chosen depending on their expertise in the matter, which goes from the cork-oak to the cork. We have put in place with them a certification system with an analytical control of the corks before and after their delivery.

Bottle storage: The bottles are stored in our air-conditioned cellars.

THE DISTRIBUTION OF THE WINES

We distribute all our wines in the world through the Bordeaux wine shippers. The wine sells occur either on the future market or on the already bottled wine market.

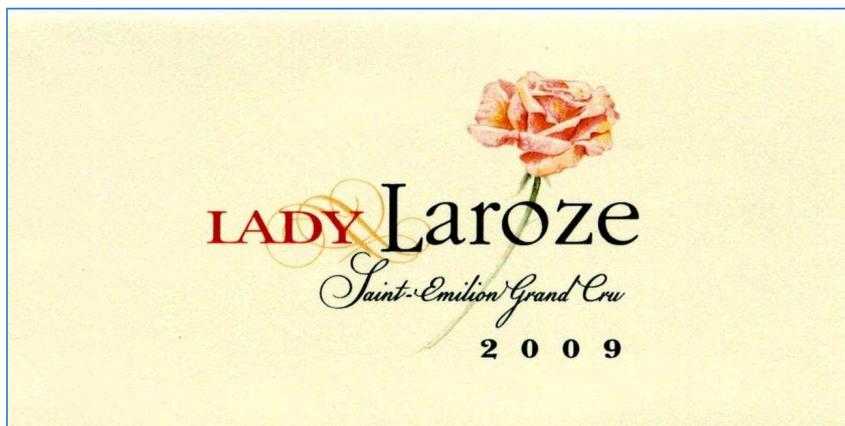
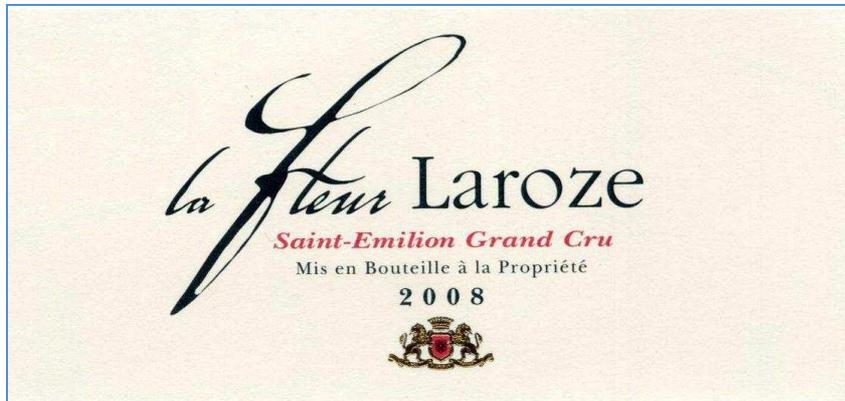
La yearly production is:

Château Laroze : 70 000 bouteilles

La Fleur Laroze : 12 000 bouteilles

Lady Laroze : 12 000 bouteilles

All the elements above mentioned are non-contractual and can change at any time.





Château Laroze

Grand Cru Classé

33330 SAINT EMILION

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