



TECHNICAL SHEET

- ♥ It is the second brand of Château Laroze, *Grand Cru Classé* of 27-hectares (67-acre).
- ♥ Stringent selection from the various vineyard plots and a great attention to detail when we blend the wines together make this a Saint-Emilion Grand Cru.
- ♥ By tilling the soil, cultivating grass between the rows, draining and adding organic material to the land and refusing to use any form of weedkiller, we facilitate the penetration of the vines' roots into the silica and clay soil.
- ♥ Lafleur Laroze is vinified in the same conditions as Château Laroze.
- ♥ La Fleur Laroze's pure, fresh aromas accompany smooth harmony on the palate. Keeping potential: about eight years.
- ♥ Respect for ecosystems to improve biodiversity.



APPELLATION/	SAINT-EMILION GRAND CRU
LOCATION /	AT THE FOOT OF THE HILL, 1 KM NORTH-WEST FROM THE VILLAGE OF SAINT-EMILION.
SOIL /	SILICA ON A LAYER OF CLAY
BLEND/	70% DE MERLOT, 30% DE CABERNET FRANC MANUAL HARVEST
AGING /	IN STAINLESS STEEL AND CONCRETE TANKS WITH OAK WOOD INSERTS FOR 16 MONTHS;
AVERAGE PRODUCTION/	12 000 BOUTEILLES/YEAR



Guy Meslin

GERANT : GUY MESLIN
RESPONSABLE TECHNIQUE : OLIVIER LESUR



FAMILLE GURCHY-MESLIN

+ 33 (0)5 57 24 79 79
info@laroze.com

Château Laroze - BP61
FR-33330 Saint-Emilion

laroze.com