



LA FLEUR and LADY LAROZE

SAINT EMILION GRAND CRU

VINTAGE FACT SHEET

2014

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 2014

End of March 2014: after a very mild winter, bud burst has come early.

28 April: low temperatures are slowing growth down and the initial early start we had at the beginning of the growth cycle has been reduced down to a normal calendar.

16 May: the northerly wind is still blowing. The buds that haven't burst are not swelling and will be lost. The potential of the harvest is limited henceforward and the vines are leafing up.

25 June: hail damaged bunches in the night from 22nd to 23rd causing at least 15% losses, while we had already suffered poor fruit set in the Merlots because of cold weather during flowering, and modest bunch development from the outset. We now know the harvest will be small in volume.

6 August: rainfall was twice the monthly average in June and July. Storms are threatening every week. The ground is very wet and there is no hydric stress, so it is difficult for the fruit to begin ripening.

20 August: 50% more than the average rainfall for August fell mainly in the first fortnight, while temperatures are not high enough. The wind has become northerly, pushing away the clouds and introducing lasting cold weather. The Merlot is still struggling to begin ripening, while the Cabernet Franc is changing colour more evenly.

5 September: we have had a week of fine weather, without too much heat.

14 September: our fondest dreams have been granted: day after day, temperatures are finally higher than 30°C (86°F). We started to enjoy the heat of summer from the 1st September. The weather is really lovely. September is like the August we would have liked to have had.

The grapes have pushed aside the leaves and some are burning in the sun causing even more losses at harvest time. Furthermore, parts of the stalks are tending to dry up as we approach optimal ripeness, bringing volumes down even more.

Normal quantities of rain (65 mm) for this month are falling generously ten days before we harvest.

THE HARVEST from 25th September to 9th October

This is another year in which the quality of fruit sorting has been of crucial importance. Innovative new sorting equipment has enabled us to screen the fruit like never before. We have gained even more precise control over grape ripeness and tannin softness. We believe we have made a real technical breakthrough this year.

Despite a number of weather-related mishaps, which all affected harvest volumes, such as buds that did not open, hail, poor fruit set, fruit burn and drying out of the grape stems, the final 2014 harvest result is not all bad, thanks to our younger vines that are cultivated at high density and which compensated for some of the losses with superb, high quality fruit.

THE WINE: 2014 is without doubt a fine vintage, better than 2012 and 2013, which already enjoys a great image.

2014 facts and figures

MID-FLOWERING DATES	1 st to 3 rd of June		
MID-VERAISON* DATES	Merlots: 08 August	Cabernets: 16 August	
HARVESTING DATES	Merlots: from 25 Sept. to 3 October	Cabernets Francs: from 7 to 9 October	Cab.Sauvignons: 9 October
BOTTLING	April 2016		
NUMBER OF BOTTLES	41.000 bottles		
Percentage of total bottling	33 %		
BLEND	66 % Merlots	29 % Cab. francs	5 % 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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