

Château Laroze

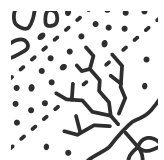
SAINT-ÉMILION

Grand Cru Classé

2024



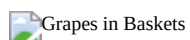
A family of winemakers in Saint-Émilion since 1610 and in Laroze since 1882. Our history embodies the excellence of our wines. Today, Laroze is in the hands of Guy and Catherine Meslin, the 5th generation of the Gurchy-Meslin family.



In Laroze, we benefit from a double minerality on this foot-of-slope terroir: a clay soil covered with silica, with a depth ranging from 1 meter to 1.6 meters. The silica retains heat, making it a favorable place for Cabernet Franc, which can thus reach perfect ripeness each year.



After a rainy spring, July and August were dry, causing water stress in August, which was favorable to grape quality and vegetative growth. At the end of August, thick skins indicated strong quality potential. In September, repeated rains limited ripening and hastened the harvest due to the advance of botrytis.



Harvest dates:

Merlot: from September 23th to 27th

Cabernet Franc: from Sept 29th to Oct 2nd.

Cabernet Sauvignon: on October 3rd.



46 % Merlot
36 % Cabernet Franc
18 % Cabernet Sauvignon



34 hl/ha



Niveau 3



18 months in: New barrels, 1 year old barrels, foudre, terra cotta jars, cement vats.



2026



14.00%



- Yves Beck: 93-95 - « a savoury wine »
- Alexandre MA - 91-93 - « grace and serenity »
- Markus Del MONEGO - 93 - « very good length »
- Bernard BURTSCHY - 94-95
- Colin Hay (The drink business) - 91-93+ « A fine mastery of the vintage »



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



White meats, aged cheeses (Comté, Reblochon, Saint-Nectaire, blue cheeses), chocolate, and sweet-salty Asian cuisine.



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