



LA FLEUR LAROZE

TECHNICAL SHEET

- ♥ The second wine of Château Laroze *Grand Cru Classé* is branded La Fleur Laroze.
- ♥ 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.
- ♥ Lafleur Laroze is vinified in the same conditions as Château Laroze. This wine grows on Château Laroze's 27-hectare (67-acre) terroir. The vines embrace the Château.
- ♥ 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.
- ♥ La Fleur Laroze's pure, fresh aromas accompany smooth harmony on the palate. Keeping potential: about eight years.



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| APPELLATION / | SAINT-EMILION GRAND CRU |
| SETTING / | FOOT OF THE SLOPE AT 1.5 KM FROM VILLAGE C SAINT-EMILION |
| SOIL / | SANDY SOIL ON A LAYER OF CLAY |
| GRAPE VARIETIES/ | 70% DE MERLOT, 30% DE CABERNET FRANC |
| HARVEST / | MANUAL |
| VATS / | INOX, CONCRETE |
| AGING// | VATS FOR 16 MONTHS |
| AVERAGE PRODUCTION/ | 15 000 BOUTEILLES |

MANAGER : GUY MESLIN, direct descendant from the founders.
CULTURE AND WINEMAKING MANAGER : OLIVIER LESUR

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