



## VINTAGE FACT SHEET

2019

### HIGHLIGHTS OF THE CULTIVATION YEAR IN 2019

**Winter 2018 - 2019:** normal rainfall.

**April** – On 13<sup>th</sup> April, the temperature fell to -2°C (28°F). We had anticipated this and took anti-frost measures with a helicopter. No damage.

**May** – The risk of frost returned on 5<sup>th</sup> May as temperatures went down to -1.5°C (29°F). The helicopter arrived on Sunday morning. We sustained no damage, but there were severe local impacts in the appellation area. Overall, there was little damage in the Bordeaux area.

The temperatures, cold up to that point, increased from 27<sup>th</sup> May to 3<sup>rd</sup> June. Summer seemed to have arrived on 2<sup>nd</sup> June with a temperature of 32°C (90°F). The vines responded by flowering very fast.

**June** – The first fortnight was cool again with temperatures ranging from 10 to 20°C (50 to 68°F), while flowering finished and fruit set began. We were hit by a heavy storm on 7<sup>th</sup> June with a downpour of rain that brought 39 mm of water. Both factors led to hens and chickens (millerandage) on our old Merlot grapes. The cool weather made me think of June during my childhood, when it was often cool and wet with spitting rain.

By the end of June, temperatures ranged between 30 and 37°C (86 and 99°F)!  
Rainfall in June was slightly higher than average.

**July** – Hot and sunny with rainfall of 52 mm that fell in two episodes:

\_ 13 mm from 6<sup>th</sup> to 9<sup>th</sup> July just after the first heatwave with temperatures between 32 and 35°C (90 to 95°F) from 3<sup>rd</sup> to 6<sup>th</sup> July.

\_ 40 mm that fell between 26<sup>th</sup> and 28<sup>th</sup> July after a really hot week. This was really beneficial after 16 days with absolutely no rain and the very hot weather of that period.

**August** – Hot (except from 11<sup>th</sup> to 20<sup>th</sup>) and dry with a rainfall deficit of 30%.

**September** – Rain only came on 10<sup>th</sup>: just 10mm. From mid-August to mid-September we only had 25mm of rain, which is very little. Finally 22mm fell on 22<sup>nd</sup> September in time for the Jurade celebrations. We waited a few days for this rain from heaven to penetrate the grapes, then harvested from 27<sup>th</sup> September to 10<sup>th</sup> October under uncertain skies.

It was a big harvest after only the equivalent of half a harvest in the last two years, even though we had had poor fruit set on the old Merlot vines.

**In summary** a hot and dry summer. Outstanding colour, a lush wine, elegant tannins, great vintage at Laroze.



HVE (High environmental value)



level 3

## 2019 facts and figures

MID-FLOWERING DATES	31 <sup>st</sup> May	3 <sup>rd</sup> June	6 <sup>th</sup> June
MID-VERAISON* DATES	Merlot: 9 <sup>th</sup> August	Cabernet Franc: 14 <sup>th</sup> August	Cab. Sauvignon: 9 <sup>th</sup> August
HARVESTING DATES	Merlot: from 27 <sup>th</sup> September to 5 <sup>th</sup> October	Cabernet Franc: from 7 <sup>th</sup> to 10 <sup>th</sup> October	Cab. Sauvignon: 7 <sup>th</sup> to 10 <sup>th</sup> October
WINE YIELD	34 hectolitres per hectare		
LENGTH OF BARREL AGEING	18 months		
% OF NEW BARRELS	65% new barrels		
% Jarres	8 %		
BOTTLING	2021		
NUMBER OF BOTTLES expected	114 000 bottles		
BLEND (estimation)	60 % Merlot	30 % Cab. Franc	10 % Cab. Sauv.
PERCENTAGE OF ALCOHOL	14 %		
DATE OF BOTTLING	April 2021		

\*The date at which 50% of the grapes in each bunch have changed colour, indicating that ripening is underway.



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