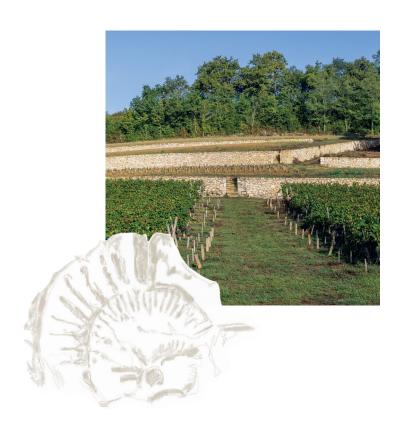
MILLÉSIME 2023



LIMESTONE EVERYWHERE WE TREAD

You'll be amazed when you arrive at Laroque.

LA-ROQUE, standing on the edge of a rocky plateau, overlooking the undulating vineyards on the slopes of the grande combe de Saint-Laurent, certainly sets the tone. Vines have taken root everywhere, penetrating deep into the three types of limestone, typical of this appellation: the blond clay (to the west) and red clay (Agen Molasse to the east) on asteriated limestone plateaus and the creamy white clay (Fronsac Molasse) that makes up the east-facing terraces and west facing slopes. And it is this variety of soil and terrain that gives this vineyard its unique character.

IN THE VINEYARDS OF LAROQUE

All Laroque's vine plants, many of which are old, come from traditional "massal selections" of merlot and cabernet franc, embodying an exceptional horticultural heritage. Young plantations obviously represent a great opportunity to breathe new life into these priceless old plants. And the chance to preserve them, adding to this rich genetic diversity, is also a great opportunity for Laroque.

Balanced, full bodied, textured, complex, vigorous, depth of flavour, taste and personality.

HARVEST TAILOR MADE PICKING.

> MERLOTS ON SEPTEMBER, 15TH TO 29TH, CABERNETS FRANCS ON OCTOBER, 2ND

BLEND

1% CABERNET FRANC AND 99% MERLOT ("OLD" MASSAL SELECTIONS).

YIELD

46 HL / HA - PAINSTAKING SELECTION OF 48% OF THE GRAPES AND JUICES TO GO INTO THE « GRAND VIN ».

ANALYSIS DATA

ALC.: 14.15° - PH: 3.42

VINIFICATION

VAT-FILLING USING FLOW AND WHOLE UNCRUSHED BERRIES. PLOT BY PLOT BY PLOT VINIFICATION IN SMALL CAPACITY CONCRETE VATS.

AGEING

TRADITIONNAL AGEING ON FINE LEES PARTIALLY IN BARRIQUES (50% NEW) AND PARTIALLY IN LARGE OAK CASKS, FOR 16 TO 18 MONTHS.

CHATEAU LAROQUE 2023