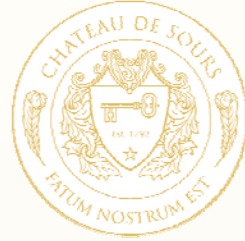




2011 LA FLEUR d'AMELIE BORDEAUX BLANC

Review Summary



88 pts “Fresh and lively, this wine’s stone fruit flavors are enriched by the lanolin feel of Semillon. It finishes with a grassy high-acid bite. For a fresh goat cheese salad.”

Joshua Greene
Wine & Spirits Magazine
October 2013

88 pts “Consumers seem to forget that Bordeaux makes white wines as well as red, which is too bad, since they can offer both a different expression of Sauvignon Blanc and great value. In addition to the refreshing pungency inherent to that grape, which makes up almost half the blend in this wine, the inclusion of Semillon adds depth and body. The blend results in a wine that will cut through the summer’s humidity and stand up to highly flavored seafood dishes without breaking the bank.”

Michael Apstein
WineReviewOnline.com
July 9, 2013

87 pts – Very Good “This very pale yellow colored wine opens with a wet stone and green pear bouquet with a hint of green apple. On the palate, this wine is light bodied, acidic and crisp. The flavor profile is a mineral infused tart lime with notes of white pepper. I also detected hints of green apple and grapefruit. The finish is dry and pleasantly refreshing. This wine would pair well with pan-seared scallops with a balsamic reduction sauce.”

Ken Hoggins
KensWineGuide.com
April 26, 2014

“Zippy, zesty and refreshing are three words that come to mind when I’m drinking this blend of Sauvignon Blanc and Semillon from Bordeaux. The lime zest and pineapple notes coupled with a delightful minerality make this wine an invigorating drink to sip ice-cold, poolside. It is produced by Chateau de Sours, a 200-year-old family owned winery located near Pomerol in southwestern France.”

Kyle Harsha
Feast Magazine: Inspired Food Culture
July 2013