

2013 CHATEAU DE SOURS ROSÉ

WINEMAKER:	Valérie Valmy
REGION:	Bordeaux, France
VARIETALS:	Merlot (80%), Cab. Franc (10%), Cab. Sauvignon (10%)
MATURATION:	Stainless steel
ANALYSIS:	12.5% alc/vol TA: 4.60 pH: 3.28

WINEMAKING:

The grapes were hand harvested during cool, early mornings in late September. Fermentation occurred over four weeks in temperature controlled stainless steel tanks at 57°F. Following fermentation, the wine spent thirty days on the lees, with lees stirring occurring regularly.

TASTING NOTES:

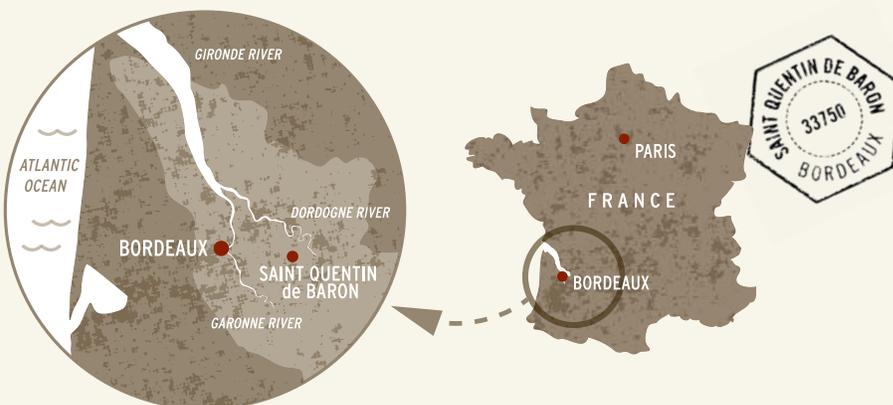
The 2013 Chateau de Sours Rose is a breath-taking stunner. With a hauntingly pale, elegant color and a rose-scented aroma this is the most alluring vintage to date. The hallmark characteristics, include a lovely, luscious and vibrant pale pink color with vivacious red berry fruit aromas of raspberry and red currant notes. Hints of bubblegum and mouth-watering strawberries and cream on the palate. It is surprisingly full and rich, balanced by a lovely refreshing acidity and a long dry finish.

CRITICAL ACCLAIM:

89 pts Stephen Tanzer's International Wine Cellar

ABOUT CHÂTEAU DE SOURS:

Situated high up on a commanding limestone plateau just to the south-west of Pomerol and facing St. Emilion, Château de Sours has been producing wine for more than 200 years. Dating back to the 14th century, it originally served as an inn on the St. Jacques de Compostelle pilgrimage route to Spain. The current house was built in 1792, and has since been renovated and restored to its former glory by proprietors Martin and Nicolette Krajewski. Under their leadership, Château de Sours has undergone a massive refurbishment, blending the region's traditional rigor and craftsmanship with modern innovations. Château de Sours is producing some of Bordeaux's most respected red and white wines, and is leading a renewed global interest in top class rosé.



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