



# CHÂTEAU DE SOURS

Bordeaux, France



Martin Krajewski

"Martin Krajewski continues to lavish a lot of love and money on this stunning property in Saint-Quentin-de-Baron and with a state of the art winery now up and running the wines have all benefitted from yet another nudge up the quality scale." Matthew Jukes, MoneyWeek

**OWNER:** Martin Krajewski

**FOUNDED:** 1792 (under current ownership since 2004)

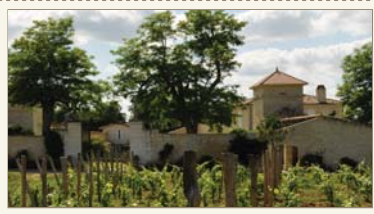
**WINEMAKER:** Valérie Valmy, with consultants Xavier Choné and Florent Dumeau

**SIZE:** 198 acres

**HARVEST:** Late August - October

**TRELLISING:** Vertical shoot positioning

**WEBSITE:** [www.chateaudesours.com](http://www.chateaudesours.com)



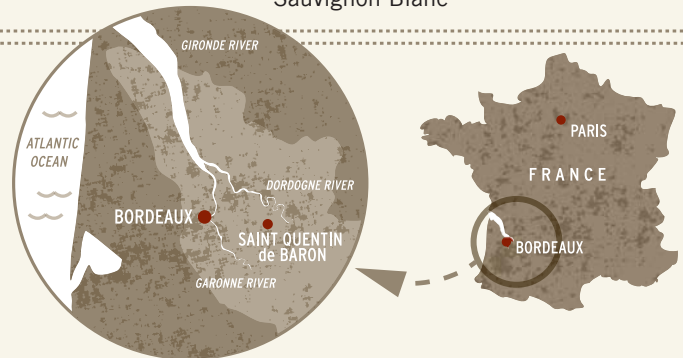
Vineyards surrounding Château de Sours

**ANNUAL RAINFALL:** 35 inches, falling mainly Sept to Feb

**CLIMATE:** Maritime, with short, mild winters and hot summers; autumn and winter rains; moderated by influence of the Atlantic Ocean and the Gulf Stream

**SOILS:** Thin soil over deep limestone base with clay beds in some areas

**VARIETIES PLANTED:** Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Semillon and Sauvignon Blanc



**PROFILE:** 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.

**VITICULTURE:** All fruit used to make Château de Sours wines is grown on the 198-acre surrounding property. A deep limestone base covered with a thin layer of topsoil produces concentrated wines with mineral complexity and charm. In other areas, vines are planted on deep soil and clay which are more suited to the production of aromatic and fruit-driven wines that offer a fresher, more modern style for early drinking. The vines have an average age of 40 years, leading to modest quantities of intensely flavored fruit, though recently there has been extensive replanting to correspond to the increasing demand for Château de Sours' red wines. The rows are closely planted to ensure deeper root growth and rigorously tended to by hand throughout the year. Regular de-leafing and green harvesting helps concentrate the character of the terroir into the remaining clusters. Under the vigilant guidance of Vineyard Consultant Xavier Choné, Château de Sours uses sustainable products and techniques to protect and enhance the quality of the crop and neighboring environment.



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# THE WINES



Château de Sours concentrates the natural advantages of its vineyards into a relatively small annual production of red, white and rosé wines, as well as the Reserve de Sours sparkling rose, which is made in the méthode Champenoise. Crafted from the estate's younger vines, La Fleur d'Amelie encapsulates the spirit of the prettiest chateaux in Bordeaux. The Château de Sours wines are traditional blends made in a fresh, modern style. Most premium and age-worthy are the winery's La Source wines: an authentic, elegant expression of the terroir of Bordeaux.

## LA SOURCE

**La Source Blanc:** A fresh and elegant blend of Sauvignon Blanc and Semillon, with hints of lemon, pineapple and white flowers on the nose, and well-balanced acidity on the palate.

**La Source Rouge:** A Merlot with a deep ruby color and a complex, concentrated nose of crushed berries with notes of flint, tar and cloves that are mirrored on the palate.

## CHÂTEAU DE SOURS

**Château de Sours Blanc:** Made from the Château's older Sauvignon Blanc and Semillon vines, with enticing aromas of lime, pineapple, and intense smoky, mineral notes.

**Château de Sours Rosé:** A luscious and vibrant pale pink wine, with vivacious red berry fruit aromas, and hints of mouth-watering strawberries and cream on the palate.

**Château de Sours Rouge:** 100% Merlot from the Château's older vines, with a rich nose of leather and spice, complemented by juicy blackcurrant and raspberry on the palate.

**Reserve de Sours Sparkling Rosé:** Red summer fruits on the nose. Beautifully balanced with fine persistent bubbles, a delicate mousse, great length, and acidity on the palate.

## LA FLEUR D'AMELIE

**La Fleur d'Amelie Blanc:** A blend of young Sauvignon Blanc and the Château's oldest Semillon vines, with enticing aromas of tropical fruits and bright minerality on the palate.

**La Fleur d'Amelie Rosé:** A blend of Merlot and Cabernet Franc with red summer fruits, grapefruit and subtle savory notes alongside refreshing acidity and a long, dry, spicy finish.

**La Fleur d'Amelie Rouge:** A blend of Merlot, Cabernet Franc and Petit Verdot that reveals aromas of leather and spice then hints of blackcurrants and raspberries on the juicy palate.

**WINEMAKING:** In 2010, Château de Sours tripled its winemaking capacity with the construction of a new winery and barrel hall, designed by Head Winemaker Valérie Valmy. A central distribution point reduces transport time between the trailer, sorting table and fermentation vats. With an annual production capacity of 70,000 cases, the winery boasts separate fermentation cellars for red, white and rosé wines, as well as a barrel hall and a state-of-the-art laboratory. Heat exchangers are used to keep temperatures down, facilitating cool macerations and allowing for the most effective extraction of color, tannin and flavor from the grapes. The wines are fermented as individual blocks in temperature-controlled vats, which were custom built according to each specific parcel size. Beneath the vineyard sits one of Château de Sours' greatest natural advantages: a network of limestone caves dating back to the 18th century that allow for slow, steady development of the wines in barrel.



Gates marking the entrance to the Château



All grapes are harvested by hand at Château de Sours



Entrance to the Château's limestone caves