



UPC: 350448400011 4

2014 CHATEAU DE SOURS La FLEUR d'AMELIE, BORDEAUX ROSÉ

WINEMAKER: Valérie Valmy
REGION: Bordeaux, France
VARIETALS: Merlot (65%), Cabernet Franc (35%)
ALCOHOL: 12.5% alc/vol

WINEMAKING:

The grapes were harvested during the cool, early mornings of mid-September. After de-stemming, the juice was left in contact with the skins for several hours before a gentle pressing. Fermentation in stainless steel tanks took 28 days at a temperature of 57°F. The wine was then left on primary lees, with stirring occurring regularly in order to build depth and texture.

TASTING NOTES:

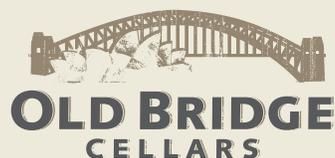
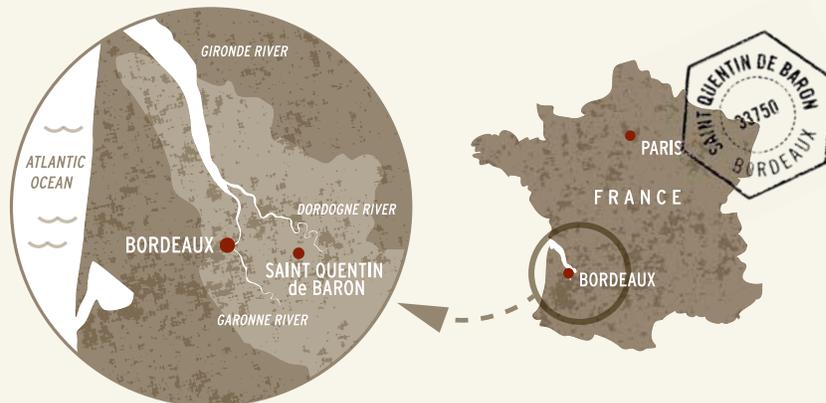
It shows a light, but intense, vibrant pink in color and displays wonderful aromas of lush, ripe, plump summer red berry fruits on the nose. On the palate, it is packed with strawberries, grapefruit and subtle savory notes that are nicely complemented by a deliciously refreshing acidity and a long, dry, spicy finish. Drink now, well chilled and enjoy it anytime until the next vintage arrives.

CRITICAL ACCLAIM:

88 pts Vinous

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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Tel (707) 258 9552 • Fax (707) 258 9577 • www.obcwines.com • cellar@obcwines.com