

2015 CHATEAU DE SOURS ROSÉ

WINEMAKER: Valérie Valmy
REGION: Bordeaux, France
VARIETALS: Merlot (75%), Cabernet Franc (20%), Cabernet Sauvignon (5%)
ANALYSIS: 12.5% alc/vol | 3.0 g/L RS

WINEMAKING:

The grapes were harvested during the first week of September in the cool, early mornings. After destemming, 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:

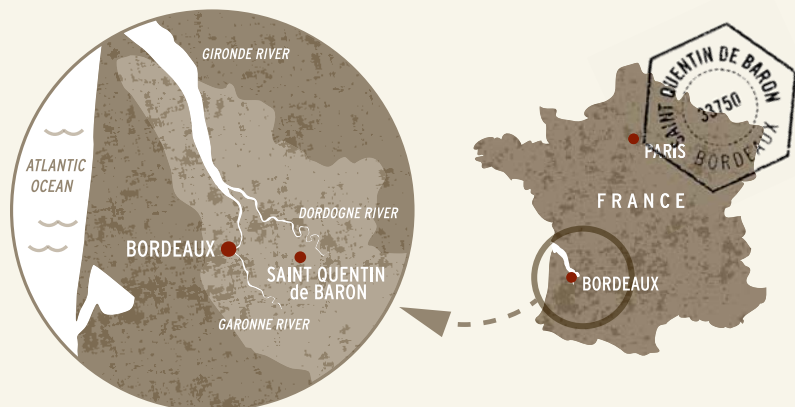
Chateau de Sours Rose 2015 displays all of its usual hallmark characteristics and shows an enticing, vibrant, luscious pale pink color with hints of red berry fruit aromas, crushed raspberries, and mouth watering strawberries and cream on the palate. It is surprisingly full and rich with a supple, silky mouth feel that is balanced by a refreshing acidity and a long, dry finish.

CRITICAL ACCLAIM:

Not yet reviewed. 2014 vintage - 89 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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