



UPC: 3504483510065

NV RESERVE DE SOURS SPARKLING ROSÉ

WINEMAKER: Valérie Valmy
REGION: Bordeaux, France
VARIETALS: Merlot (87%), Cabernet Sauvignon (13%)
MATURATION: Stainless steel
ANALYSIS: 12.0% alc/vol | TA: 3.54 | pH: 3.25

WINEMAKING:

The grapes were hand harvested during cool, early mornings in mid September. Reserve de Sours is the only sparkling rosé made in Bordeaux using the 'method traditional.' The second fermentation takes place in bottle and is only disgorged after sixteen months on the lees.

TASTING NOTES:

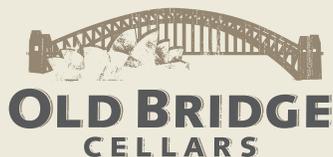
The color is bright salmon pink with a nose of vivacious, ripe red summer berry fruits and crushed raspberries. It is beautifully balanced with fine, persistent bubbles and a delicate bead. On the palate it shows a good length with a refreshing and mouthwatering acidity. A perfect aperitif that would pair well with canapés such as smoked salmon, bilinis as well as fruit desserts.

CRITICAL ACCLAIM:

87 pts Wine Enthusiast

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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