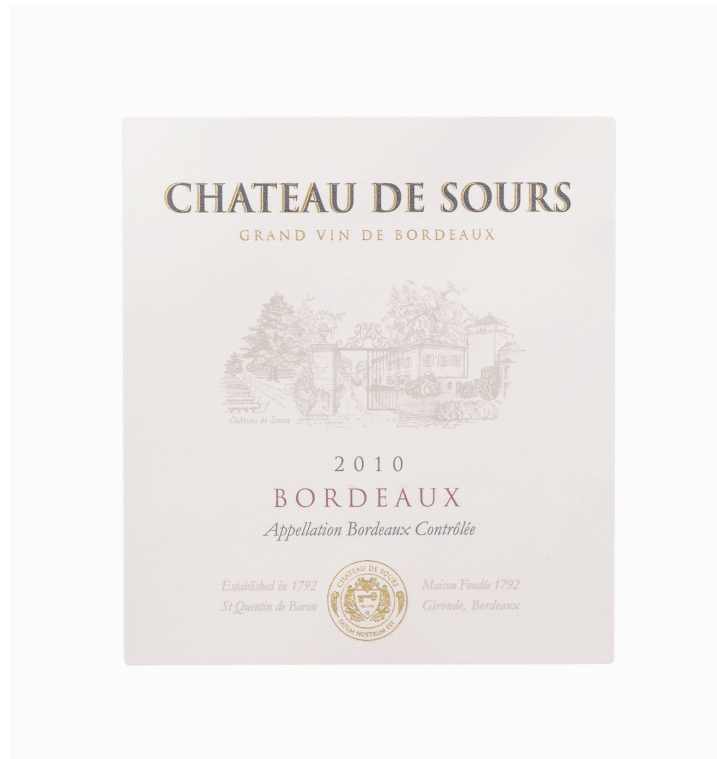


CHATEAU DE SOURS

Bordeaux Rouge 2011



TASTING NOTES

Made from 85% Merlot, 10% Petit Verdot and 5% Cabernet Sauvignon, the fruit for this wine comes from vines situated on the limestone plateau surrounding the Chateau that were picked in late September and early October in perfect sunny conditions. The colour of the wine is a vibrant deep red to purple with an elegant and complex structure and an attractive richness on the nose with aromas of leather and hints of vanilla, cinnamon and spice. On the palate the taste is of the ripe and lush Merlot with an intensity of fine juicy fruit flavours of blackcurrants, raspberries and sherry with a soft attack of fine velvety tannins that lead to a seductively long and dry finish. This is a wine that will continue to develop in the bottle for many years to come and will reward careful cellaring. Drink 2014-2020.

TECHNICAL DETAILS

VINEYARD:	10 hectares
GRAPE VARIETY:	85% Merlot. 10% Petit Verdot, 5% Cabernet Sauvignon
HARVESTING:	late September and early October by hand
WINEMAKING:	saignée, fermentation and maceration
AGEING:	20% new and 50% 2/3rd year French Oak barrels for 15 months
ALCOHOL BY VOLUME:	13.5%vol
RESIDUAL SUGAR:	0.50 g/l
PRODUCTION:	60,000 bottles