



# CHATEAU DE SOURS

GRAND VIN DE BORDEAUX

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# La Source Rose 2008

AOC Bordeaux Rose



## Harvest Notes

2008 was another very successful vintage for Chateau de Sours Rose with the harvest commencing on the 15th September in absolutely perfect and glorious warm and sunny conditions.

The fruit for La Source Rose was taken from the vineyards located on the limestone plateau surrounding the Chateau and was perfectly ripe and without trace of disease when the grapes were harvested into 20 kg cases on 18th September for the Merlot and on 23rd September for the Cabernet Franc. The fruit was then moved quickly from the vineyard to the winery where the whole bunches were carefully sorted before de-stemming and then directly pumped into the press using a gentle 'peristaltique' pump.

For the first time in 2008, we used our newly installed 'Vaslin Inertys' press which allows us to work in total reduction and after just 4 hours of skin contact, we started to press and extract the juice avoiding any contact with air during the transfer to stainless steel tank.



Once we reached a yield of 500 liters per ton, we stopped and separated the pressed juice from the free run juice in order to have only the minimum level of polyphenols and to maintain the highest level of free aromas and to protect the aromatic potential of the wine.

The juice was then left to settle for one night before being racked and then after one day of fermentation in stainless steel tank was racked again into barrel to complete the fermentation.

When the fermentation finished after two weeks, the barrels were topped up and a careful weekly 'battonage' was employed until Christmas and then subsequently just twice a month until late June after nine months on the lees. As a result of the ageing on lees, the wine had already achieved a natural stability against tartaric and proteic precipitation and therefore required only a light filtering before bottling.

# La Source Rose 2008 *continued*

## AOC Bordeaux Rose

### Tasting Notes

The wine is a pale but vivacious strawberry rosé colour with a gentle nose of fine, clean and intense fresh fruit flavours which after a little air develops further soft aromas of grapefruit, raspberry and tomato leaf along with delicate mineral characteristics and light and well integrated wood components.

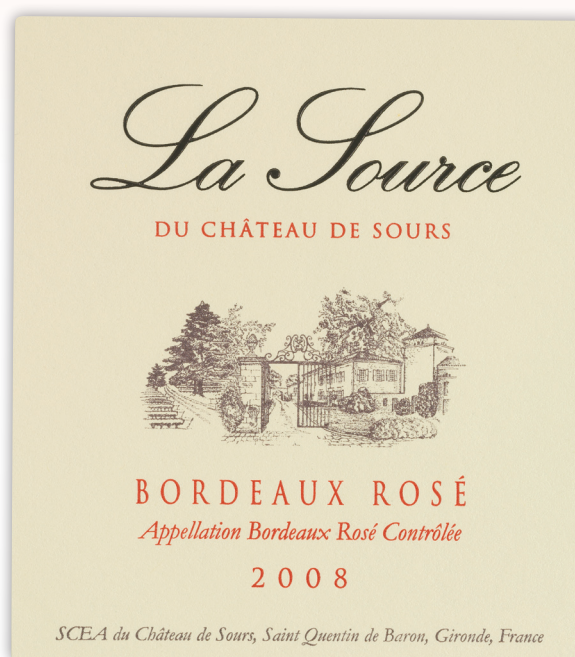
On the palate it shows the same register of complex mouthwatering red summer fruits with a soft touch of finely rounded light oak and delicate menthol characters coming from the cabernet franc. It is very long and fresh, rich yet light and perfectly balanced by a lovely refreshing acidity and a dry finish that lingers seductively.

This wine currently presents very fresh fruit aromas which are due to the natural high levels of acidity and the reductive winemaking applied, however this freshness will persist and the wine will develop for some twelve to eighteen months in bottle and with careful cellaring for those that can wait.

The wine is available in 75cl clear heavyweight Bordeaux bottles with a cork closure

### Technical Information

<b>Vineyard:</b>	1/2 hectare
<b>Grape Variety:</b>	85% Merlot and 15% Cabernet Franc.
<b>Harvesting:</b>	100% by hand in late September 2008
<b>Winemaking:</b>	Fermented in 50% New French Oak and 50% in 2nd/3rd Year Oak
<b>Ageing:</b>	9 months on Lees with batonnage
<b>Alcohol:</b>	13.0 % volume
<b>Residual Sugar:</b>	0.4g/l
<b>Production:</b>	2000 bottles







# Chateau de Sours Rose 2009

AOC Bordeaux Rose



## Harvest Notes

2009 was another very successful vintage for Chateau de Sours Rose, with harvest commencing in the first week of September in warm and sunny conditions after a very pleasant July and a glorious August. Both our Merlot and Cabernet Sauvignon were perfectly ripe and picked quickly without a trace of disease and the fruit was quickly moved from the vineyard to the winery.

Once again we used the new system installed in 2008 for producing this wine, which involves a much more technically efficient way of handling the fruit from first reception through to fermentation. The fruit is placed in a special hopper that sorts the whole berries by gentle vibration from those that are split or damaged and at the same time runs off the first of free run juice. The berries are then gently pumped into a special cuvee sitting over our new 'state of the art' press and in the process cooled to 12C. In the cuvee the fruit gently takes on the beautiful rose colour we are seeking before being run off by gravity into the fermentation tanks.



## Tasting Notes

Chateau de Sours Rose 2009 displays all of its' usual hallmark characteristics including a lovely luscious and vibrant pink colour and offers vivacious red berry fruit aromas, with hints of bubblegum and mouth-watering strawberries and cream on the palate. It is surprisingly full and rich, balanced by a lovely refreshing acidity and a long dry finish.

The wine is available in 75cl clear heavyweight Bordeaux screw-top bottles.

## Technical Information

<b>Vineyard:</b>	40 hectares
<b>Grape Variety:</b>	70% Merlot and 30% Cabernet Franc.
<b>Harvesting:</b>	Mid September
<b>Winemaking:</b>	Stainless Steel tank – temperature controlled at 14C for 6 weeks
<b>Ageing:</b>	Lees and Batonnage.
<b>Alcohol by Volume:</b>	13.0 % volume
<b>Residual Sugar:</b>	3.0g/l
<b>Production:</b>	12,000 cases

# Reserve de Sours - Sparkling Rose

## Vin Mousseux



### Harvest Notes

The 2007 growing year started extremely well with splendid hot and sunny weather in April, however after that the conditions were much more challenging in the late spring and for large periods through the summer. However 2007 was a unique vintage in that it had the longest hang time in the history of Bordeaux. The flowering was 2 weeks early and so if the summer had been hot then vintage would almost certainly have started in mid/late August, but July and August were cool and cloudy, although in the end the vintage was saved by a magnificent Indian summer, with one of the warmest, sunniest and driest Septembers on record.

We picked the fruit for Reserve de Sours Sparkling Rose in the early morning of Tuesday 18 September 2007 and were finished by late afternoon the same day. The results were excellent with the fruit in perfect condition and having been picked 10 days earlier than the Reds, we feel that we achieved a nice balance between lower alcohol, good fruit flavours, freshness and acidity.



This wine is available in 75cl traditional heavyweight bottles with a wired cork closure. It was finally disgorged in September 2009 after some 18 months on the lees and will drink well now or over the next two to three years.

### Tasting Notes

Reserve de Sours is absolutely delicious and instantly appealing. The colour is a really bright salmon pink with a nose of vivacious ripe red summer berry fruits. It is beautifully balanced with fine persistent bubbles, a very delicate mousse and on the palate it has a good length with a refreshing and mouth watering acidity.

### Technical Information

<b>Vineyard:</b>	4 hectares
<b>Grape Variety:</b>	50% Merlot and 50% Cabernet Sauvignon
<b>Harvesting:</b>	18th September by Machine
<b>Winemaking:</b>	Stainless Steel at 14°C for 6 weeks
<b>Second Fermentation:</b>	Methode Champenoise for 10 weeks
<b>Ageing:</b>	Still on the lees for 14 months
<b>Alcohol:</b>	12% by Vol
<b>Residual Sugar:</b>	8.0 g/l
<b>Production:</b>	60,000 bottles