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**WINE CLUB**

**TIMES RESERVE**



Great  
Value

# CHÂTEAU DE SOURS, LA SOURCE

YEAR	VARIETAL	STYLE	ORIGIN	PAIRING
				
2011	CABERNET FRANC & MERLOT	RICH (Fruity)	FRANCE (Bordeaux)	MEAT

## ORIGIN

The Bordeaux region, long recognized as a leading producer of some of the world's most coveted and expensive wines, is situated in southwestern France along the Gironde River and its tributaries. France's largest wine region, Bordeaux is divided into 54 distinct appellations where 22,000 vineyard owners farm nearly 300,000 acres. Merlot is the region's most widely planted grape variety, accounting for over 62 percent of all red wine acreage. Cabernet sauvignon comes in second with less than 25 percent.

## WINEMAKER

Sixteen miles east of the city of Bordeaux, the 198-acre Château de Sours estate sits in the rolling limestone uplands of the Entre-Deux-Mers subregion. Just across the Dordogne River from the rarified earth of Pomerol and St. Émilion, this is merlot country. With an eye for quality and value, the British entrepreneur Martin Krajewski first invested in the property in 1997 and bought it outright in 2004. Since then, as noted in MoneyWeek, he has continued to “lavish a lot of love and money on this stunning property ... and with a state-of-the-art winery now up and running, the wines have all benefitted from yet another nudge up the quality scale.”

## THE WINE

Krajewski has also assembled a dream team of winemaking and viticultural talent that knows how to capture the very essence of the estate's unique terroir. This La Sours bottling is comprised of 100 percent merlot, all grown on the property's 40-year-old (average age) vines. Each parcel is picked and vinified separately before being expertly blended into a fresh, modern style of Bordeaux that still has plenty of Old World charm. This medium- to full-bodied offering is packed with red currant and black cherry fruit, along with layered notes of tobacco, cedar, vanilla and dried herbs. Bordeaux needs more wines that deliver this kind of character and quality at this price point.

Serve at cool room temperature (62 degrees). Decant one hour before serving.

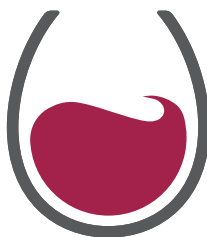
## PAIRINGS

Lacking the tannins of cabernet sauvignon, merlot tends to be plusher and riper, which gives it the flexibility to pair with broad range of foods — including notoriously challenging tomato-based dishes. Unlike more forceful reds, this offering can easily accompany ahi tuna, roast chicken, mushrooms and many vegetarian dishes. But it also pairs beautifully with more full-flavored fare like roast duck, Beef Wellington, leg of lamb, and grilled veal or pork chops, especially with herbs such as thyme, rosemary and oregano.

Source: Global Wine Co.

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