



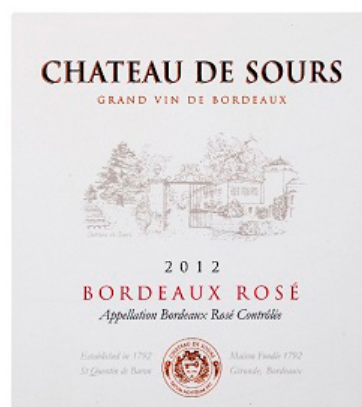
Three from Chateau de Sours

Posted by Fredric Koeppel

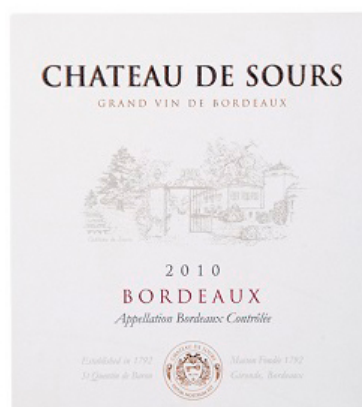
Thursday 8th August 2013

The Bordeaux estate of Chateau de Sours goes back to the 14th Century — as things often do in France — but the present house was erected in 1792, no slouch when it comes to age. The property was bought by Martin and Nicolette Krajewski — he's a noted British businessman — in 2004, and they have expended great efforts to improve the estate and the wines. The rosé made at Chateau de Sours is very popular in the British Isles, and its production is not an afterthought; about 99 acres of vines, nearly half the estate, is dedicated to the merlot and cabernet franc grapes that go into the rose. The winery is located in Saint-Quentin-de-Baron, just about smack in the middle of Entre-Deux-Mers, the vast area that lies between the Dordogne and Garonne rivers before they meet to form the mighty Gironde. These wines are imported by Old Bridge Cellars, Napa, Calif. Samples for review.

The Chateau de Sours 2012, Bordeaux Rosé, a blend of 70 percent merlot and 30 percent cabernet franc, offers a pale copper-peach color, the true onion-skin hue, and attractive aromas of plums, dried red currants and cloves with bottom notes of wet stones. The whole effect is dry, delicate and spare, built on a framework of crisp acidity, limestone minerality and ineffable hints of mildly spicy red berries and stone-fruit. 12.5 percent alcohol. Transparent and thirst-quenching. Drink up. Very Good+. About \$18.



If you're looking for a well-made, solidly structured and tasty Bordeaux red wine to put on your table at a reasonable price, try the Chateau de Sours 2010, Bordeaux rouge, a blend of 85 percent merlot, 10 percent petit verdot and 5 percent cabernet franc. The color is dark ruby; scents of black currants and black cherries are highlighted by notes of cedar and tobacco, rosemary and graphite, with a foundation of iron and iodine. The wine is circumscribed by dense, chewy, slightly dusty tannins and granitic minerality and enlivened by bright acidity, all well-balanced and integrated and supporting flavors of ripe, spicy black fruit. 13.5 percent alcohol. In terms of Bordeaux generally, this is certainly a minor wine, but it would compliment and enhance any grilled steak or bowl filled with braised short ribs or even a burger; you know what I'm talking about. Now through 2017 or '18. Very Good+. About \$20.



I saved the best for last. La Source du Chateau de Sours 2010, Bordeaux blanc, is one of the most satisfying white wines I tasted recently. A blend of 80 percent sauvignon blanc and 20 percent semillon, this wine exudes elegance, sophistication and confidence. The color is very pale gold with a faint greenish sheen; notes of lychee, lemongrass, lime peel and limestone teem in the bouquet, with hints of fig, thyme and tarragon coming underneath. From start to finish, the wine is characterized by intense and penetrating limestone and flint minerality and piercing acidity; yes, it's dry as a bone, with a big bit of grapefruit and grapefruit rind asperity, yet the texture is lovely, ethereal, almost talc-like in effect, so there's intriguing balance between vivacious crispness and soft evanescence. On the other hand, the finish is packed with minerals and concludes with a fillip of grapefruit bitterness. 12.5 percent alcohol. Don't waste this wine as an aperitif, though it delivers many charms; its complexity really demands fish or seafood. Now through 14 or '15. Excellent. About \$35.

