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## Chateau de Sours and Clos Cantenac – Contemporary Bordeaux

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As a new landowner and winemaker in Bordeaux, Martin Krajewski has brought a fresh and contemporary approach to the region with his wines from Chateau de Sours in the Entre-Deux-Mers and Clos Cantenac in St-Emilion. His wines join a growing group of modern, if not 'new wave' expressions that can be appreciated throughout the wine-drinking world, yet they reflect their origins. Modern winemaking with science and technology has allowed the fruit to manifest as best as it can and will no doubt ensure the vineyard and the land to emerge with time in the bottle.

With a background in corporate 'head-hunting', a friendship and business venture with John Duval of Penfolds fame, and a long interest in fine wine, Martin purchased the Chateaus de Sours property in 2004, and then Clos Cantenac in 2007 with New Zealander Marcus Le Grice and French oenologist Sebastien Lamothe. Both properties have received substantial improvements and upgrades in the vineyard and winery, and the wines released have garnered international praise. This is due to hands-on ownership as well as the employ of forward-thinking staff and consultants. Martin divides his time between his two homes of London and Bordeaux, and two of his children have entered the wine industry. Notions of succession are in the air.

Though having had numerous businesses in Australia over the years which required his presence there, this was Martin's first visit to New Zealand, and he showed wines from his two Bordeaux properties to a group of wine media. Distribution contact for the Chateau de Sours wines is [www.vintners.co.nz](http://www.vintners.co.nz) and for the Clos Cantenac wines [www.mvauron.co.nz](http://www.mvauron.co.nz). My notes on the wines tasted follow.

### Chateau de Sours, Bordeaux

This is an 85 ha property set on a limestone plateau south-west of Libourne and Pomerol. 85% of the vineyard is planted to red varieties, in the proportions of 70% Merlot, 20% Cabernet Franc, 7% Cabernet Sauvignon and 3% Petit Verdot. The whites are 80% Sauvignon Blanc and 20% Semillon. The winemaking team is headed by Valerie Valmy. Three tiers are produced, the more approachable 'Richemont' de Chateau de Sours, classic Chateau de Sours and limited production 'La Source'. The property specialises in rosé wine with variants released in the three tiers and at other levels.

#### Reserve de Sours Sparkling Rosé NV

A methode traditionnelle blend of 50% Merlot and 50% Cabernet Sauvignon fermented to 12.0% alc., with a dosage of 7 g/L rs, the wine spending 14-16 months on lees, this all being 2008 vintage fruit. Pale pink with a slight peach hue to the colour, this has a soft and restrained strawberry fruited bouquet. Dry to taste, this has subtle flavours of strawberries and red florals and a nuance of herbs. The wine is crisp and soft textured, with the effervescence lifting the palate. Delicate yeasty autolysis shows. This is a softly presented, thirst-quenching sparkling to drink over the next 2+ years. 17.0/20 Nov 2011 RRP \$38.95

#### Ch. de Sours Bordeaux Rosé 2010

A blend of Merlot and Cabernet Franc, purpose made rosé, at 12.5% alc. Bright, pale pink with some youthful purple hues, this has a vibrantly fruity, lifted nose of fresh strawberries and red berry fruits with floral notes. Very crisp, dry and steely with prominent acid zestiness, soft, gently lush sweet berry flavours sit on a palate with good weight and fine textures. The wine has length and sweet fruit nuances on the finish. An aromatic and racy rosé to match with antipasto and tapas over the next 2+ years. 25,000 cases made. 18.0+/20 Nov 2011 RRP \$29.95

#### Ch. de Sours Bordeaux Blanc 2010

80% Sauvignon Blanc, half barrel-fermented, and 20% Semillon fully barrel-fermented to 13.0% alc. Very pale straw colour with green hues and a pale rim, this has a moderately deep nose of gooseberries and herbs and hints of

nettles and spice. Dry on palate and medium-weighted, this has some richness and sweetness of fruit, and gentle layers of oak subtly emerging. Fresh, crisp and lively, this will match seafood, salads and vegetables over the next 2+ years. 17.0+/20 Nov 2011 RRP \$29.95

#### **La Source de Ch. de Sours Bordeaux Blanc 2010**

A hand selection of fruit, 80% Sauvignon Blanc and 20% Semillon, fully barrel-fermented, with batonnage. Bright, pale straw colour with green hues, this has a moderately full bouquet of stonefruits, herbs with spicy barrel-ferment elements showing with time in the glass. Dry, rich and textured, savoury nectarines and herb-infused stonefruit flavours show with depth and concentration. Spicy oak is prominent, but the palate is racy and bracing, the acidity carrying through to a long finish with a complex fruit-oak amalgam. Match with poultry and pork over the next 3-4+ years. 18.5+/20 Nov 2011 RRP \$49.95

#### **Richemont du Ch. de Sours Bordeaux 2010**

A blend of 60% Merlot, 20% Cabernet Sauvignon and 20% Cabernet Franc, 50-60% fermented in vat to 13.5% alc. Dark, deep, purple-hued ruby-red colour, this has a bright, aromatic nose of dark berry and plum fruits, very primary in expression. Lush and juicy on palate, this has plenty of sweet jammy-berry flavours alongside supple tannin structure and good fresh acid bite. This is a wine of immediacy with sweetness and fleshiness to match with pasta, pizza and barbecued red meats over the next 4+ years. 17.0+/20 Nov 2011 RRP \$19.95

#### **Ch. de Sours Bordeaux 2009**

100% Merlot aged 12 months in 30% new oak. Very full, even near saturated black-red colour. The nose is elegant and tightly bound, showing dark red berry fruits, tobacco and earth and spicy, cedary oak that develop in the glass. Medium-full bodied at 13.5% alc, this is tightly constructed with density and concentration. Though shy, densely packed dark plum, toast and spice flavours unfold. The palate features real line and a lingering, sustained finish that reveals more oak spice and toastiness. This will evolve over the next 5-7+ years. Serve with lamb and beef, as well as aged hard cheeses. 18.0+/20 Nov 2011 RRP \$31.95

#### **La Source du Ch. de Sours Bordeaux 2008**

A blend of 70% Merlot and 30% Cabernet Sauvignon. Brilliant dark ruby-red in colour with a lighter rim, this has fresh, vibrant dark red berry and plum aromas along with mint and spicy oak. The palate is sweet and juicy with fresh, lively dark red fruit flavours. Good acidity and balanced extraction allows the sweetness of the fruit to be expressed, and the wine has a plush mouthfeel. This is fine-grained and has good length. It should develop well over the next 6-8+ years. 13.0% alc. Around 400 dozen made. Match with beef, lamb and aged, hard cheeses. 18.0+/20 Nov 2011 RRP \$59.95

#### **La Source du Ch. de Sours Bordeaux 2005**

Merlot predominant, aged in 40% new oak. 13.0% alc. Dark, dense, purple-hued ruby-red, near saturated colour. This has a solid and concentrated nose of black fruits, savoury earth and game aromas, with secondary elements showing. A powerful and robustly structured wine, the flavours are complex with dark plums, earth and game. This is solid and very concentrated, the tannins firm and grainy. Funky brett-like notes show, but the palate has richness. Serve with hearty game meat dishes over the next 8-10 years. 18.0-/20 Nov 2011 RRP \$59.95

#### **Clos Cantenac, St-Emilion Grand Cru**

This 1.7 ha property with 1 ha of Merlot and the remainder planted to Cabernet Sauvignon and Cabernet Franc was acquired in 2007 and has been enlarged to just over 3 hectares now. Soils are deep gravel, sand and clay over limestone. A second tier Petit Cantenac is produced as well as the classic label.

#### **Petit Cantenac St-Emilion Grand Cru 2008**

Light ruby-red colour with youthful purple hues and a pale edge. The nose shows savoury earth and spicy, resinous oak aromas quite firm in expression. Medium-full bodied, this is an elegantly proportioned wine with tightly bound, dark savoury plum flavours underlined by firm acidity and tannin grip. There are resin and spice notes adding interest to the fruit sweetness, the wine finishing tight and dry. A blend of 90% Merlot, 7% Cabernet Franc and 3% Cabernet Sauvignon, this will keep over the next 5-7 years, softening and becoming more harmonious. 208 cases made. 17.5/20 Nov 2011 RRP \$47.95

#### **Clos Cantenac St-Emilion Grand Cru 2008**

100% Merlot. Dark, purple-hued ruby-red colour with good depth. The bouquet is fine, tight and intense with exotic dark red plum and tobacco-like fruit, along with cedar and spices, and toasty oak. Medium-full bodied, the palate is rich, concentrated and densely packed with flavours of spicy dark red plums, revealing layers of tobacco, earth and cedary oak. The tannins are fine-grained and provide excellent structure through the palate line, but allow the fruit +/o feature. Match with flavoursome slow-cooked red meat dishes over the next 7-10 years. 455 dozen made. 18.5+/20 Nov 2011 RRP \$72.95

