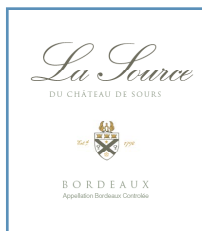


La Source 2008

The growing season in 2008 was, if anything, even more challenging than in 2007, with a cold spring leading to uneven flowering, and a very hot July followed by a desperately dull, damp August. The mood in Bordeaux was black, to say the least, with much muttering about no harvest at all, when suddenly, on 13th September a high pressure system came in, bringing drying north-easterly winds and almost unbroken sunshine right through to October. As a result, the grapes were able to ripen fully, having spent an average of 120 days on the vine between flowering and harvest rather than the average 100 - 105 days, and properties such as La Source who spent a huge amount of additional time in the vineyard reaped the benefits in the form of a smaller than usual harvest of intensely fruited grapes, making wines which are incredibly alluring now and will drink beautifully in the medium term.

Nicola Arcedeckne-Butler MW



La Source Blanc 2008

Per case of 12 under bond

£139

Very pale gold green in colour, with a gorgeous yet restrained nose of exotic ripe fruits – grapefruit, lychee – and some distant honey. Sweet and restrained on the palate, plump with light acidity, terribly approachable even at this early stage, delicious. From 2011



La Source Rouge 2008

Per case of 12 under bond

£139

Deep purple red, semi-opaque, with a spicy nose of dusty black-skinned fruit, some cedar, tarry and appealing. Smooth red fruits on entry, overlaid with cedar and tar, with soft, supple tannins in the mid palate, fresh and primary, to a juicily fruited finish. From 2012

Stephen Spurrier of Decanter also tasted the wines and was very taken with them – his comments are below:

La Source Blanc 2008

Almost silver pale, fine, fresh slightly grapefruit nose, florality and fruit well blended together with the grapefruit acidity balancing the natural ripeness, a good classy white Bordeaux in the Pessac-Léognan style but lighter and more lifted for early drinking. 16/20

La Source Rouge 2008

Fine purple-red, really good colour and lovely crushed berry fruit, fleshy attack, fine flavours and good tannins, very good fruit, not yet complex but there is a good base to build on, will flesh out and show the complexity of the terroir. 16/20

Private Cellar Ltd, 51 High Street, Wicken, Ely, Cambridgeshire CB7 5XR
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www.privatecellar.co.uk



Order Form: La Source 2008

Wine	£ per case under bond	No. of cases required	£ Total
La Source Blanc 2008	£139		
La Source Rouge 2008	£139		

Payment Details

I enclose a cheque for the amount of £_____ made payable to Private Cellar Ltd.

Please charge my credit card number: _____
(Visa, MasterCard, Switch, Maestro)

Start Date: _____ Expiry Date: _____ Security No: _____

Issue No: _____ Signature: _____

Delivery and Account Address Details

Name: _____

Address: _____

_____ Post Code: _____

Daytime Telephone Number: _____

These wines will be shipped during the course of 2011. Please indicate what you would like us to do with your wines when they arrive:

Please store my wines under bond with Private Cellar Reserves Ltd

Please deliver my wines to my account address*

* Please note that Duty and VAT are payable when your wines are released for delivery to your home address.