

A Refreshing Bordeaux

The 2007 vintage is easy on the palate—and the wallet

Recommended 2007 Bordeaux

(shelf prices are likely to be lower than listed prices)

- **CHÂTEAU LAGRANGE 2007, SAINT-JULIEN (\$38):** This exemplary 2007 is blackberry-fragrant, and manages to be light-bodied yet firm at the core. A perfect roast chicken wine.
- **CHÂTEAU LÉOVILLE POYFERRÉ 2007, SAINT-JULIEN (\$53):** Earthy and already soft, with lots of palate presence.
- **CHÂTEAU CLERC MILON 2007, PAUILLAC (\$42):** Deep in cedary flavor and tannic, this wine needs a few years in the cellar before serving.
- **CHÂTEAU D'ANGLUDET 2007, MARGAUX (\$28):** Not in the top tier of the Margaux appellation, but never far behind, except in price. Dark and ripe, with curranty fruit sneaking in late.
- **CHÂTEAU LATOUR MARTILLAC 2007, PESSAC-LÉOGNAN (\$22):** Sweetly fruity in the mouth and sleek in texture.
- **CHÂTEAU DOISY-DAËNE 2007, SAUTERNES (\$22 per half bottle):** Sweet Bordeaux is exceptionally fine in 2007, balancing candied fruit and honey flavors with acidic kick that keeps the quaff from being cloying. Here's a prime example. If you still eat foie gras, this wine will partner it perfectly.