

Food & Wine

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2010 Chateau de Sours Bordeaux Red (\$20, 13.5%): From an estate south of Libourne, here's a set of fashionable, pretty wines, including this Merlot-focused bottling, aged primarily in older oak. It offers a lot in the bottle (doubly so for the screwcap — a bold statement for stodgy Bordeaux). A great spice and savory presence — cumin, fennel seed, chicory — match vibrant red currant fruit and fine Merlot tannins. And the property's excellent La Fleur d'Amelie (\$15, 13.5%) shows welcome moist-earth and dried tarragon accents in a Merlot blend. (Importer: Old Bridge Cellars)



Craig Lee / Special to The Chronicle