



By TOM MARQUARDT and PATRICK DARR Correspondents

Sauvignon blanc has had its struggles against emerging favorites like pinot gris and the venerable chardonnay. With flavors ranging in style from pungent to grassy, it suffers an identity crisis. But made well, it offers refreshing flavors that serve as a great foil to many foods.

Although Bordeaux is not an area of France we normally associate with sauvignon blanc, we have rediscovered some of the great wines from this region that use semillon in a blend.



Chateau de Sours La Source Bordeaux Blanc 2010 (\$35).

This gem was a reminder that sauvignon blancs from Old World regions are every bit as good as those from the New World. We loved the intensity and structure of this wine from the Pessac-Leognan area, perhaps because it is blended with 34 percent semillon from 50-year-old vines. Citrus notes, good acidity and pineapple.