



Be Bordô Wines

On precisely that note, I was contacted last month by the representatives of Be Bordo Winery, asking if I would review a pair of their bottles in the context of summer pairings. Naturally, I agreed, and received a “Be Bordo Le Deep Red,” a blend which is 85% sauvignon, and 15% merlot and a “Be Bordo Sauvignon Blanc,” also a blend, consisting of 85% sauvignon blanc, and 15% Semillon.

All things red being first, let us start with the Cabernet Sauvignon. Off the top of the glass, the wine introduces itself with predictable spiciness, and vague herbal notes. However, like lifting a veil, the introductory aroma is short lived, overtaken almost immediately by prominent fruity notes, think sliced ripe cherry and perhaps plum essences, which only becomes stronger into the bottom of the glass. On sampling, the wine is quintessential cabernet, with red fruit flavors being prominent from the start, set against a pleasant backdrop of earthy and spicy qualities.

For pairing, think hearty barbeque favorites. Burgers with sliced avocado and mozzarella. Tuna or shark steaks prepared on the grill. Pork or lamb kebabs with peppers.

The Sauvignon Blanc opens with a delicate floral aroma off the top of the glass, chiefly white flowers perforated by light summer fruit notes, think yellow and orange citrus, which intensifies into the bottom of the glass. On sampling, the phrase that came to mind almost instantly was ‘pleasantly delicate.’ The fruit of the aroma largely carries over, with hints of sliced pear, yellow citrus, and muted pineapple predominating. Overall a perfect wine for serving casually and socially outdoors in the sun.

