

**From:** Sips and Tips <[sipsandtips@winespectator.com](mailto:sipsandtips@winespectator.com)>  
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# Wine Spectator Sips & Tips

## WINE OF THE WEEK

**LOUIS BERNARD**  
Cotes du Rhone 2007 (88 points,  
\$12)

Ripe and forward, with a solid core of dark plum and blackberry fruit laced with sweet toast and spice notes. Stays fresh and racy through the finish. Drink now. 150,000 cases made. *From France.*  
--James Molesworth



*Wine Spectator's* editors have selected this wine as the best buy of the week. WineSpectator.com members: [Add this wine to your Personal Wine List/My Cellar](#). See [Wine Spectator reviews](#) of thousands of other recently released wines.

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### Food Match

**Duck Breast au Poivre with Steel-Cut Oats**