

The Charm of Rosé

- 2007** *Château Calissanne*
Cuvée du Château
Coteaux d'Aix-en-Provence, France
- Syrah, Grenache, Cabernet Sauvignon
-From the magnificent (and unbelievably gorgeous) estate of Château Calissanne comes this elegant and complex wine. Master cellarer Jean Bonnet and his team craft this crisp, classic Provençale rosé entirely in stainless steel tanks, lending a very clean, concentrated feel to the wine. Notes of melon and strawberry highlight this salmon-pink gem.
- 2007** *Corte Gardoni Bardolino Chiaretto*
Veneto, Italy
- Corvina, Rondinella, Molinara, other local varieties
-From the southern-facing vineyard in the Valeggio sul Mincio comes this tangy, gently spicy Chiaretto (Italian term for a rosé.) Calcerous, slightly clay soil is the basis of Gardoni's 20 hectares of vineyards. Vigneron Mattia Piccoli harvests his fruit and produces his chiaretto in tank, aging it roughly a month before bottling. The result is a wonderfully aromatic wine with accents of raspberry and honeydew, and terrific acidic structure.
- 2007** *Château Bellevue la Forêt*
Fronton, France
- Negrette, Syrah, Gamay
-This delightful rosé comes from the largest single-family owned estate in the southwest of France. Founded in 1974 by Patrick Germain in the then-newly created A.O.C. of Frontonnais, Château Bellevue la Forêt has achieved high praise for its rich, scrumptious wines. Using the local variety Negrette, Mr. Germain creates this medium-bodied, ripe wine by maturing the juice on lees for several months, thus enhancing the overall complexity of the finished product.
- 2007** *Château Mourgues du Gres*
Les Galets Rosés
Costières de Nîmes, Rhone, France
- Syrah, Grenache
-A light, fresh, and fruity wine from vigneron Francois Collard, whose estate in the southern Rhone lies mid-way between the ancient towns of Nîmes and Arles. Aromas of stewed red fruit and cassis are accented by a slight herbaceous quality. The palate possesses some soft tannic weight, and boasts bright cherry notes as well as carrying the flavors of the aromatics well into the long, spicy finish.
- 2007** *Domaine Pélaquié*
Tavel, Rhone Valley, France
- Grenache, Cinsault
-Lip-smacking, delicious rosé from historic Tavel of the southern Rhone. Vigneron Luc Pelaquie crafts this beautiful wine with an intense color; an almost purple tinge that gives a hint at the deep, juicy berry flavors contained in the glass. This is classic, rich Tavel...one sip and you'll understand why these rosés were granted their own appellation! Great with hors d'oeuvres on a hot day!
- 2006** *Le Rosé de Larcis-Ducasse*
Château Larcis-Ducasse
Bordeaux France
- Merlot, Cabernet Franc
-Created by the St. Emilion Grand Cru estate of Larcis-Ducasse, this surprisginly well-structured rosé pleasingly captures the depth and sturdiness of a great Bordeaux, while remaining a light, refreshing wine for the warmer months. The depth makes it an ideal food match, ensuring a good pairing with sirloin tips or tangy chicken on the grill! Don't be turned off by the '06 vintage, either, as this wine needed a good year to come together!