



## *Summer Rosé* *The New 2009 Vintage from France*

*"Imported rosé is hitting a confluence of consumer trends: an increase in drinking moderately priced (\$10 to \$20) wines and a thirst for dry, light wines"* -**The Wine Spectator**

*"There's nothing better on a sultry day than a wonderful bottle of dry rosé."* - Robert Parker

Memorial Day weekend is near; it is officially Rosé season!

For years, almost alone in Atlanta, Green's has beaten the drum for dry Rosé. It is the perfect summertime wine. Cool and refreshing, and usually moderately priced, Rosé is meant to be consumed without pretense. It is "just" a fun wine that will match well with almost any food.

We are the only retailer in these parts with long experience in selecting these wines. The Green's cardinal rule on Rosé is to drink only the most recent vintage available. That means 2009. Any vintage preceding this would likely be too old. If a wine shop tries to pawn off one of those elderly years on you they are trying to get rid of old inventory. At Green's we sell our Rosé one way-fresh. You will find only 2009 vintage at our stores.

Most years our selections are all from France and so it is with this one. Maybe that's because the French have the most experience in making Rosé. I trekked there this past January to find the very best. Find I did, from the Rhone and Loire Valleys as well as Provence. By the way, 2009 was a magnificent vintage in all three of these areas, as it seemed to be all over France. My picks for the summer are below. -Michael Bishop, Green's Wine Buyer

### **Rhone Valley: Cave de Tavel**

If there was a Grand Cru system ranking Rosé in France, Tavel would be a First Growth. Bearing the unofficial title of "King of Rosé", it was the favorite wine of several Kings of France as well as the Avignon Popes. It was one of the first areas to be granted an official appellation (A.O.C.) in 1936, at the same time as its more famous neighbor, Châteauneuf-du-Pape. It is also a unique appellation in France, as it is allowed to make only Rosé. As this is all that they can do, who else can claim to have more experience making fine Rosé?



*Tavel Wine Region in the Rhone Valley*

There are three types of soil here that have a strong effect on the character of the wine. West of town is dominated by limestone and slate. Here low-yielding vines grow, giving deep and aromatic wines. Another type is the flat sandy rocky fields, easy to cultivate and good for ripening. The third is dominated by *galéts rous*, the smooth round stones also found in Châteauneuf-du-Pape. This soil is located east of the town in the direction of Châteauneuf. You find the most intensely flavored Tavel here.

The producer of the wines below is the Cave de Tavel, a co-op that owns approximately half of the total of the entire appellation of Tavel! Each one of these Tavel expresses the unique character of the soil that the vineyards are located on.



*Home of Cave de Tavel, owner of half the appellation.*



**Les Acanthes Tavel Rosé 2009**

**Green's Cash Price: \$11.99**

Produced from vineyards in mostly sandy soil, this elegant dry Rosé displays a fine balance of ripe red fruit and acidity. A beautiful wine, it is quite refreshing on the palate as well.-Green's Wine Buyer



**Les Lauzeraies Tavel Rosé 2009**

**Green's Cash Price: \$11.99**

Sourced from vineyards located on limestone soil, it is made from a blend of Grenache (50%), Cinsault (20%), Syrah (20%), and Mourvèdre (10%). A combination of mineral and red fruit in the bouquet, this dry Rosé displays crispness to blend with its rich red fruit character. There is a nice long refreshing finish here, just lovely.-Green's Wine Buyer





**Cuvee Royale Tavel Rosé 2009**

**Green's Cash Price: \$12.99**

The *terroir* of the vineyard of these wines is *galéts roubles*, the same large smooth pebbles found in Chateauneuf-du-Pape. These stones reflect the heat toward the fruit during the day, and retain, and slowly release, heat throughout the night. The fruit gets unusually ripe here.

Made from Grenache (50%), Clairette (11%), Cinsault (20%),

Syrah and Carignan (9%), and Picpoul and Bourboulenc (10%), this Tavel is the richest and most powerful of the three. Ripe cherry in the bouquet, the wine possesses rich fruit concentration and a spicy quality in the taste. This could overpower some red wines! -Green's Wine Buyer



**Victor-Costieres de Nimes Rosé 2009**

**Green's Cash Price: \$9.99**

Green's has been proud to sell many Rosés from the Costieres de Nimes district over the years, but Victor is a new property for us. This area is located at the very southern end of the Rhone Valley, just west of Provence. The Rosé style here is between these two.

This is a blend of 50% Grenache, 25% Syrah, and 25% Mourvedre, it has a brilliant light to medium pink color and outstanding bouquet of strawberries and raspberries. The dry flavor shows a ripe red fruit quality, but on the elegant side, with crisp acidity for balance. -Green's Wine Buyer



**Domaine de Paris Rosé Cotes de Provence 2009**

**Green's Cash Price: \$9.99**

OK, you're sitting out by the pool. It's hot. You want something to slake a thirst. You open a bottle of this lovely Rosé with its beautiful light brilliant pink color and crisp raspberry/strawberry flavor. It's cool and refreshing and soooooo.... elegant on the palate.

I'm not saying you'll be instantly transported back to the wine's source, Cote de Provence, but you'll understand why you might want to be there. -Green's Wine Buyer





**La Cabriole Cabernet de Saumur Rosé 2009**

**Green's Cash Price: \$9.99**

Made from Cabernet Franc, this delicious Rosé from the Loire Valley has a refreshing red fruit flavor. Cabernet Franc is the highest quality red wine producing grape of the area, it makes a dynamite Rosé as well.-Green's Wine Buyer

*10% Case Discount (Mixed or Solid) on all Rosé items above!*

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[back to top](#)  
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