

SUMMER ROSÉ

THE NEW 2010 VINTAGE FROM FRANCE

Few wines are as easy-drinking, refreshing or as versatile as rosé. With the warmer days of summer...it is time to start stocking up on these flavorful sippers, which are best served well-chilled to allow their subtle fruit and spice flavors to shine through. The best are also zesty enough to match well with lighter fare, such as grilled poultry or seafood."

-*The Wine Spectator*

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

- *Robert Parker*

Summer is here; 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 is delicious by itself or with almost any food.

Green's is the only retailer in these parts with the expertise that comes from tasting Rosé wines year after year. Remember, we were doing this before it was "cool." The Green's cardinal rule on Rosé is to drink only the most recent vintage available. That means 2010. Any vintage preceding this could possibly 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 the 2010 vintage at our stores.



Most years our selections are all from France, but not this time. There are some breakthrough examples from Spain which we found in our tastings. Still, France supplies the lion's share of our Rosé selection. I trekked there this past February to find the very best. Find I did, from the Rhone and Loire Valleys as well as Provence. By the way, 2010 was a magnificent vintage in all three of these areas, as it seemed to be all over most of 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, Chateauneuf-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?

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 roudes*, 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 on which the vineyards are located.

Cave de Tavel



**Les Lauzeraies
Tavel Rosé
2010**



**Cuvee Royale
Tavel
Rosé 2010**



**Les Rosé des
Acanthes
Pays du Gard
2010**

Les Lauzeraies Tavel Rosé 2010 **Green's Cash Price: \$11.99**

Sourced from vineyards located on limestone soil, it is made from a blend of Grenache (50%), Cinsault (30%), Syrah (5%), Clairette (10%) and Mourvèdre (5%).

"Nicely focused, with winery red currant and mulled strawberry notes and a long, taut, mineral-framed finish that stretches out nicely." - *The Wine Spectator*

Cuvee Royale Tavel Rosé 2010 **Green's Cash Price: \$12.99**

The *terroir* of the vineyard of these wines is *galéts rous*, 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 (60%), Clairette (5%), Cinsault (20%), Picpoul (10%), and Syrah (5%), this Tavel is the richest and most powerful of the two. 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

Les Rosé des Acanthes Pays du Gard 2010 **Green's Cash Sale Price: \$7.99**

Made from vineyards owned by the Cave de Tavel, but from fruit sourced just outside the boundaries of the Tavel appellation. It is produced from a traditional blend of Grenache, Syrah, and Cinsault. Reminds me more of a crisp, light-bodied style Rosé that you might find from Provence instead of the heartier wines of Tavel.

Victor-Costieres de Nimes Rosé2010
Green's Cash Price: \$8.99

Green's has been proud to sell many Rosés from the Costieres de Nimes district over the years. 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.

"A bouncy, mouthwatering rosé, with strawberry and cherry pit notes backed by a breezy, floral finish. Drink now."- *The Wine Spectator*



Provence

Domaine de Paris RoséCotes de Provence 2010
Green's Cash Price: \$9.99

Nothing better evokes the spirit of Rosé than one from Provence. Meant to be quaffed and enjoyed without pretense, it is refreshing, light and crisp. The wines from this area tend to be lighter than Rosé from the Rhone Valley.

This wine is made from a 35 hectare estate in Provence's heart, Cote de Provence, a wide area covering Cote d'Azur (French riviera) from Marseille to Nice. -Green's Wine Buyer





Loire Valley

La Cabriole Cabernet de Saumur Rosé 2010
Green's Cash Price: \$8.99

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



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



Not Responsible For Typographical errors.

[back to top](#)