Rose

Rose wines, a versatile category that is resolutely moving from seasonal niche to year-long commodity, are nonetheless a sign of spring. Arguably the most fashionable style remains the dry, red fruit-and-herb tinted roses as represented by the South of France, most iconically by the wines of Provence. Many of others from different parts of Western Europe – whether it be from a classed growth in Bordeaux, or the Navarra region of Spain, or the still fairly rare Chiarettos of Italy – can be thought of as variations of a theme. To be dry and crisp seems to be the prerequisite for entry here. But what of a Cabernet d’Anjou, a medium-sweet style that in pedigree is world away from your standard white Zin? Or the meaty, full-bodied creations from New World producers, where the winemaker’s whim is celebrated (as long as the wine is good)? These deserve your consideration as well.

DOMAINE GUENEAU Sancerre Rose 2014

Green’s Cash Sale Price:

$ 19.99

A rose crafted from 100% Pinot Noir, this is simply one of a higher order. The notes here are strawberry, capsicum, white flowers and herbs, with a finish reminiscent of citrus rind and raspberry. With the category of rose transitioning from warm weather mainstay to year-long demand, so has the call for rose wines of a higher echelon – the price points here will inevitably be higher than the now standard, dependable Cotes de Provence, but what it promises is a depth that many others can’t match.
GERARD BERTRAND  Cote des Roses 2014

Green’s Cash Sale Price: $14.99

Yes, the bottle is part of the allure here (and makes for a wonderful water decanter after the wine is gone…just saying), but the wine can nonetheless stand on its own merits. The appellation here is Languedoc, which in this case extends from the Spanish border all the way to Nimes, the blend made up of varying proportions of Grenache, Cinsault, and Syrah; the result, in true Southern French fashion, is a mix of strawberry, raspberry, and garrigue notes, underlined by a toasty characteristics that somehow work quite well here.

PEJU Tess 2014

Green’s Cash Sale Price: $14.99

A wine whose genesis came from the tableside blending of red and white wines by the Peju estate, this “rose” is at its essence still a blended wine – now in its current form encompassing Cabernet Sauvignon, Merlot, Zinfandel, Cabernet Franc, Chardonnay, Sauvignon Blanc & Petit Verdot in the blend! Furthermore, the wine see 10 months barrel aging (!) in 20% neutral French oak. The result? Black cherry, coffee beans, vanilla, and cola, with a slight off-dry nature and a recommendation to serve this most unique of offering chilled (~45 F). Somehow, it all actually works…

CHATEAU DE CAMPUGET Costieres de Nimes Rose 2013

Green’s Cash Sale Price: $9.99

The Costieres de Nimes region is one of the more dynamic in the south of France, its positioning straddling both the southern Rhone and the Languedoc. In spirit it remains in the former, however, this Grenache & Syrah rose very much in the classic mode of the southern Rhone. A fresh, racy style, with watermelon rind and dried strawberry notes that persist on the light-bodied finish. -Wine Spectator
GERARD BERTRAND “Wild Woman” Coteaux de Languedoc Rose
2014 (not pictured)

Green's Cash Sale Price: $21.99

Another rose of a higher caliber, from a producer our customers are getting to know quite well. The wine is all the delicacy and finesse one expects, but with a wonderfully smooth, velvet mouthfeel that distinguishes it. Notes of strawberry, pear, kiwi, lemon rind, and tangerine, with that trademark herbal finish. And on a random note, it all comes in a wonderfully stylish bottle that makes for a classy water dispenser...for those that do that type of thing.

CHATEAU D’ESCLANS “Whispering Angel” Cotes de Provence Rose
2014

Green's Cash Sale Price: $19.99

The face of Chateau d’Esclans is Sacha Lichine, whose father Alexis was a famed Bordeaux importer (and a pioneer in stressing the estate-bottled concept) and chateau owner, having had ownership over various points in his life of Chateaux Lascombes and Prieure-Lichine. This elegant wine displays a sense of power behind the delicate flavors of dried cherry, licorice, cream and spice. Finishes with notes of dried mango and hints of sage honey. Drink now. -Wine Spectator

GASSIER Sable d’Azur Rose 2013

Green's Cash Sale Price: $11.99

The Gassier family have been wine-growers for five generations, and a part of the Provencal vanguard since the 15th century. Juicy and direct, with a mouthwatering edge to the flavors of cherry pit, savory, orange zest and dried peach. Grenache, Syrah and Cinsault. 88 points. -Wine Spectator

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