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Summertime sipping ripe for a rosé



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Chill out with a red's berry hints, white's crisp acidity.

The rising temperatures of summer always feel slightly more bearable with a glass of crisp, dry rosé. It's that perfect warm-weather sipper for red wine lovers – still a hint of cherry-berry deliciousness, but with the crisp acidity and chill of a white. A dry rosé is the best of both worlds in wine, and a great match for light summertime fare.

The south of France is a region I often end up in when I'm feeling pink. Rosé from this region is often made from a blend of grenache, syrah, mourvedre and other local varieties. They are, for the most part, lightly hued wines with fresh berry flavors, a zap of acidity and quite dry on the finish.

A surprise dinner guest last week was the great excuse to taste-test a couple of French rosés. I paired these wines with a colorful salad of roasted beet and baby greens, topped with goat cheese and toasted pistachio. The ripe and slightly sweet flavor of the beets

matched nicely against the berry flavors in the wine, and the weight of both food and wine was perfectly matched to the summertime heat.

Our first sip was the **Les Dauphins Cotes du Rhone Reserve Rosé 2014** (from \$11 online). The wine was a pale salmon color in the glass with aromas of strawberry, watermelon, bubble gum and hints of white flowers. On palate, the wine was medium-light in body with ripe, sweet berry and melon fruits balanced by crisp acidity. The wine finished clean and dry. Of the two wines, the lighter body of the Les Dauphins was a better match for our salad.

The **Domaine du Tariquet Rosé de Pressée 2014** (from \$12 online) comes from the Cotes du Gascogne, in the middle of southern France, sandwiched between Bordeaux and the Spanish border. This deeper-hued wine is made from a blend of merlot, syrah and tannat grapes. It had an aromatic nose of ripe raspberry, strawberry and red cherry with strong

floral notes and a hint of spice. This wine had more weight on palate, with a ripe and round mouthfeel, lower acidity and a dry finish. It played nicely with the salad, but would have been better suited for a heavier dish.

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The Domaine du Tariquet Rosé 2014 is better suited to pair with a heavier dish.



The Les Dauphins Cotes du Rhone Reserve Rosé 2014 is medium-light in body.
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