



# Tickle Your Tastebuds: Sip Through the Rosé Riviera

*A Sumptuous Selection of Rosé Wines*

*By Charlene Peters*

Color me tickled pink, because I have just had the pleasure of sipping on a sensory journey through the conceptual Rosé Riviera and beyond. From the palest blush to the deepest hues, this sumptuous collection highlights 10 elegant rosés as the result of an exploration of the flavors, aromas, and nuances of each of these wines. Each wine offers a unique expression of the terroir and winemaking skills meant to impress a connoisseur or a curious wine lover. Be sure to read through to #10, as this wine proved to be the best value and taste!

## #1 - Laurent Perrier Rosé, Champagne, France

Celebrate life, the onset of summer, or the art of enjoying refined pleasure, but please do Indulge in the essence of elegance and luxury with [Laurent Perrier Rosé Champagne](#). This bottle with the artful metal cage hails from the heart of France and embodies a symphony of flavors that dance on your palate. Its hue of delicate salmon pink is attributed to the 100% Pinot Noir grapes used to produce this wine filled with effervescent bubbles that lead to aromas of ripe red fruits, wild strawberries, and raspberries, all intertwining with delicate floral notes. Its proprietary maceration technique from 10 Grand Crus resulted in maximum aromatic intensity, vivacity, and freshness.

As the first sip graces your lips, the taste journey begins in a burst of luscious berries with tantalizing citrus undertones. The texture is satin-like, coating your palate with a smooth and luxurious embrace. This Champagne is easy to overindulge in, so please be cognizant of sipping slowly, if only to enjoy the immaculate finish that lingers like the memory of when you enjoyed this bottle. And enjoy it with a cheese plate or grilled shrimp salad. Bottle price: \$99.99

## #2 - [Château de Bligny Brut Grand Rosé](#), Champagne, France

Before we delve into the tasting of this Champagne, for those who may wonder what gives rosé Champagne its color and bubbles, the latter is formed when the base wine undergoes a secondary fermentation, which traps carbon dioxide inside the bottle. During this stage, the yeast cells can absorb some of the wine's color, but the pink hue remains.

Now, back to the exquisite Château de Bligny Brut Grand Rosé, a bubbly marvel of luxury and opulence in every sip. From the moment you pour, the delicate pink hue and mesmerizing streams of tiny bubbles reveal a Champagne visually captivating and pleasing on the palate. The aromas that waft from the glass enchant you with ripe red berries, freshly picked strawberries, and hints of citrus. On the palate, layer upon layer of flavor begins with succulent wild raspberries, and then juicy pomegranates, and lively hints of summer cherries that mingle with a touch of fragrant white flowers. Lively acidity cuts through the richness of this full-bodied, yet elegantly refined Champagne.

Whether you're celebrating a special occasion or enjoying it on its own as an aperitif or paired with seafood dishes or creamy desserts, this Champagne will elevate any dining experience. Bottle price: \$59 on [Wine.com](#)

### #3 – Mother Vine 2023 Rosé, Lake County, California

Brace yourselves for an olfactory extravaganza. Fresh strawberries and raspberries take center stage, with vibrant notes of citrus and watermelon twirling around in perfect harmony. It's like a fruity bouquet dipped in pure joy.

This wine caresses your taste buds like a gentle breeze on a warm summer day. It's refreshingly dry, with just the right touch of acidity to keep things lively. Juicy flavors of ripe strawberries and succulent watermelon dance together, accompanied by a chorus of zesty grapefruit and a whisper of crushed herbs. Let's not forget about the finish, with subtle hints of crushed raspberries and a touch of minerality that bid you a fond farewell.

It would be remiss to begin this wine review without mention of the exquisite, frosted bottle etched with subtle colors of a grapevine. And it would be remiss without mention that this rosé was crafted with organic grapes from a Croatian Cinsault vine that was brought to Lake County, California by the Ogulin family 150 years earlier. The perfect recipe for summer wine is a blend of Grenache and Cinsault – and the bottle is a work of art. Bottle price: \$38

Clay Shannon, proprietor of Shannon Family of Wines, who produces this Mother Vine rosé, stated, “For me, the vineyard and the Mother Vine brand have been passion projects. This vine served as my motivation as I investigated the lives of the family who had previously homesteaded our property and tried to comprehend their way of life.” says “In order to conserve the Mother Vine and expand production, we collaborated with Guillaume Nursery to propagate buds and create additional Cinsault vines. Our Cinsault based rosé is a testament to the pioneering Lake County winemakers.”

### #4 – Forever Young 2023 Rosé, Cotes de Provence, France

Grenache, Cinsault, and a touch of Syrah are the grapes of summer rosé. Produced in Provence, France by legendary wine producer Valerie Rouselle of Château Roubine, this blush wine is fresh and crisp with aromas on-spot with white peach, strawberries, and grapefruit. It has zip. And chalky minerality. Best enjoyed with goat cheese and/or a strawberry salad. Bottle price: \$25.99

**BONUS:** Another version of this rosé is a more refined Cru Classé in the pinot-shaped bottle. Same grapes used in a blend as the wine mentioned above; the difference is in the harvesting – the grapes to make the Cru Classé were hand-picked from the best estate-grown vineyards where soil of clay and limestone adds a minerality to this soft blush wine with the typical strawberry palate but added red currant and almonds to stand out even more. Bottle price: \$44.99



**#5 - 2022 Peyrassol Les Commandeurs, Cotes de Provence, France**

This rosé proved the perfect choice for two friends spending a summer afternoon sipping on board a sailboat moored in the harbor – with French music streaming from a remote speaker in the cabin. This is a perfect summer day – and a perfect rosé. This is a wine style that typically is not aged, but this one was aged enough that pink sediment formed on the bottom of the bottle, which explained the nice complexity that resulted. This is a blend of the best organic grapes in Provence: Cinsault, Grenache, Syrah, Mourvèdre, Tibouren, and Vermentino. Bottle price: \$23.99 on [Wine.com](https://www.wine.com)



## #6 – Lorgeril Ô de Rosé, Languedoc, France

For this review, I had the pleasure of exploring a truly exceptional wine, which sets itself apart by carrying the esteemed certification of High Environmental Value (HVE). Delicate in its barely peachy-pink hue, this wine is a blend of 60% Grenache, 35% Syrah, and 5% Viognier grapes. These grapes were carefully handpicked from vines overlooking the vistas of the Pyrenees and the Mediterranean, imparting a unique terroir to this exceptional creation.

The elegance and finesse of this wine is mirrored in its sophisticated slim bottle and glass cork. Upon tasting, a sensory experience involves subtle nuances of dried roses and grapefruit that intermingle gracefully. Spark up the grill and serve a bottle of Ô de Rosé in the peak of summertime.

Now, a bit on the origins of Château de Pennautier, a storied estate with a rich history that traces back to the year 1620. This venerable heritage seamlessly continues under the stewardship of the Lorgeril family's Maison Lorgeril, which boasts an impressive lineage of 12 generations dedicated to the art of winemaking. Nicolas and Miren de Lorgeril, driven by an unwavering commitment to their ancestral legacy, have propelled the family estate since 1987.

A respect for terroir and the surrounding environment lies at the heart of the Lorgeril family's winemaking philosophy. This principle is displayed through their organic and integrated farming practices. With each sip of this extraordinary wine, one can genuinely appreciate the Lorgeril family's profound reverence for their land. Bottle price: \$20

### **#7 - Lalomba Finca Lalinde 2022 Rioja, Spain**

A burst of joy encompasses every sip of [Lalomba Finca Lalinde](#), made with Garnache and a small percentage of Viura grapes. Viura is new to my palate, so I researched this white grape of Rioja, which is also referred to as Macabeo. It replaced Garnacha Blanco for its resiliency to oxidation.

Once opened, a dance of aromas unfolds like a bouquet of wildflowers accompanied by zesty notes of ripe cherry, luscious raspberry, and succulent strawberry. This Rioja has a translucent ruby red hue, medium body, and velvety texture that effortlessly glides across your taste-buds. It's like sipping joy in a glass! Enjoy with Spanish tapas, especially marinated olives and freshly sliced Jamón Ibérico. Bottle price: \$35

### **#8 - [Warson 2020 Rosé](#), Santa Ynez Valley, California**

The bottle does not mention what grapes attributed to this rosé, but a bit of research revealed 96% Grenache and 4% Syrah. This is a brighter than blush wine with fresh aromas of strawberries and watermelon -- with a hint of violets. Worth noting is that Warson Wine Company was conceived in Los Angeles after a nearly 30-year career in winemaking spanning from Napa to Santa Barbara. The knowledge Paul Warson gained serves as the anchor to his dedication to crafting wines from unique vineyard sites. They use Old World techniques to express their exceptional character – and it shows in its elegance on the palate. Bottle price: \$22

### #9 – Château Bois d’Arlène 2022 Printemps, France

When you receive a bottle of wine on your (late) mom’s birthday, and it has a wine label with her name on it, you honor every sip, which is exactly what happened with this bottle of Vacqueyras. A bouquet of ripe peaches, juicy apricots, zesty lemon zest – with a hint of floral notes set the stage for time travel to summers as a young girl frolicking on the beach with my mom. Like my mother, this blend of 80% Grenache and 20% Mourvèdre grapes proved complex (green apples and minerality), and each sip evoked playful memories of holding hands while summer splashing barefoot along the shore. On the palate, pineapple and grapefruit flavors led to that green apple and minerality. Enjoy this rosé with a summer salad or seafood feast and remember to appreciate the simple joys in life – savor each sip – and every single moment with your mom. Bottle price: \$28

### #10 – Chateau la Verrerie 2023, France

**BEST VALUE!** This blush was one of the best of the summer sips so far... perfect in balance, complexity, and elegance. Bright red currant taste, and great paired with any goat cheese dishes. Now I want to visit Luberon to explore more of this region in the Rhône Valley and its winemaking approaches to craft rosés. The grape blend is 59% Grenache Noir, 33% Cinsault, and 8% Mourvèdre – harvested from a biodynamic vineyard. Bottle price: \$14

**NOTEWORTHY:** There are two methods to make blush wines. The first is direct pressing, which is a technique like that used for white wine production, except red grapes are used in the case of rosés. This results in rosés that are fresh and show balance on the nose and the palate. The second method, saignée (bleeding), involves extracting a portion of red grape variety juice following skin and seed contact, which gives rosé its color, aroma, and body.