

Tasting Notes



Rose-wine.com
A sophisticated palate

These notes are meant simply for guidance as tasting tends to be quite subjective with people often having quite different opinions. There are no set rules. Where wine is paired with food this can have a marked effect too. Not only does the wine often heighten appreciation of the food, the food can have an effect on the perception of the wine. Experimentation is often the best course and can be good fun.

There are various other factors that can influence your enjoyment of wine besides the wine itself. Serving temperature is one, the Rosés often being best served cool, perhaps around 8 to 12 C. When the Rosé is cold it will be quite sharp and clear and very refreshing. As it warms up to room temperature good Rosé can become fruitier and slightly softer. Ideally try the wines cool to start with, which would be most people's preference, but if you find you enjoy it warmer then that's best for you. Also, good ice in Rosé can be very pleasant and only has the effect of diluting the wine, not spoiling it.

Glasses make a difference mainly because a bulky glass will quickly warm up a cool wine whereas a finer glass will keep the wine cool. The size of the rim opening matters in that too narrow an opening causes you to have to tilt back your head when drinking. This fails to deliver the Rosé to the best part of the mouth for full enjoyment. A good fairly wide rimmed white wine style glass is ideal for Rosé.

Where possible it is good to let wine settle down after transit. Our wines are a natural product and are best stored in a cool dark place. A refrigerator will be fine a few days before drinking. The difference is small but, may just be noticeable.

Here are notes for a selection of our wines. All our Rosés are different to the taste, but everyone's perception will vary.

France

Mouton Cadet Bordeaux Rosé (Baron Philippe de Rothschild)

You'll find this dry wine fresh and round. Raspberry, redcurrant and possibly dark cherry notes mingle together with pleasant acidity and a smooth finish. It strikes the right balance between fruit, freshness, structure and roundness. Quite full bodied and reflecting the region's tradition, it is impressive with food.

Chateau Routas, Wild Boar Rosé

Pleasant, light berry fruit, type aroma and you may also detect a little of what seems like mint. Nice and dry with a crisp finish. Versatile with food, especially grilled white meats and seafoods.

Domaines Ott*, Coeur de Grain Chateau de Selle Rose

This is beautifully presented, delicately blended and quite light. Fulsome aromas of plants, flowers and fruits encourage you to try it. Perhaps more medium bodied rather than as light as some Rosés. There is an abundance of flavour which has an intensity that builds to a pleasant finish which lasts nicely in the mouth. Outstanding on its own prior to a meal and a good accompaniment to lighter dishes.

Les Maitres Vignerons de Saint Tropez, Carte Noire Rosé

A true Provencal wine with noticeable light fruit aromas. Fairly rounded and reasonably weighty this will complement barbequed and even very spicy food. This is a good wine to serve guests who are not already familiar with Rosés. The bottle shape is particular to the region and is seen on some of the best tables in the South of France.



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Chateau D'Esclans, Whispering Angel

A great name for a wine as delicate as this. The aroma is light and elegant. A strikingly pale colour it is made without storage in wood and has a super fresh fruitiness to the taste. If not simply drinking it on its own, put it with lightly grilled steaks, salmon, other fish dishes and salads, including cheese. Fabulous with modern cuisine. Whispering Angel accompanies food in many leading edge and fashionable restaurants throughout the world.

Chateau D'Esclans, Garrus

This is a wonderful wine to try at different temperatures, not just exclusively cold. The aromas you will experience are complex and strong with a hint of vanilla. It is a wine to take your time over and discover new tastes and nuances all reflecting its amazing quality. Dry, yet fruity, it has a crisp minerality and a lovely long finish. A truly elegant wine. With virtually all food, this wine will go all the way through the meal. Alternatively, for a big impression, you could serve the Whispering Angel as the aperitif and along with the starters, climaxing with the main course being accompanied by Garrus. Wow!

Domaine de La Rouillère, Grand Reserve

The light fragrant floral aromas of the St Tropez peninsula characterise this splendid and well presented ultra pale Rosé. A delicious full wine to the taste it is hard to compare with anything else. Deliciously dry and fruity there is a long lasting flavour. Ideal with any form of Mediterranean food and modern cuisine.

Domaine de La Roque, Cinsault Rosé

A great moderately full bodied wine with a super fruity aroma. A lovely bright and appealing colour and an equally good Rosé taste. You'll sense red fruits in this and may choose to drink it on its own in the garden or terrace. Good with food it will accompany a wide range. It's super with anything grilled, and great with tapas and salads.

Cuvée Domaine de La Rouillère Rosé

Pale and light with a delicate peachy aroma. A nice balanced dry, but fruity taste. Evocative of the maritime influences from the Golfe de St Tropez. Very easy drinking either on its own or with fish, seafood or grilled meats. A good light finish.

Domaine de La Rouillère, Method Traditionnelle Sparkling Rosé

A vibrant pink colour in its frosted bottle, the fresh fruity aroma is perceptible over the effervescent bubbles of this remarkable sparkling wine. The bubbles don't inhibit the light fruit flavours which really come through, whilst the alcohol seems to be held back, further enhancing the delicacy. Serve with canapés. A stunningly good party, or big celebration, wine!

Chateau Léoube Cotes de Provence Rosé

The dry impression on first tasting mellows in the mouth to dry to medium, with the fruit coming through nicely. A good rounded and flavourful wine with a pleasant long finish. "Beguiling, summery red fruits, floral charm and crisp acidity, bolstered by a firm mineral core" (Decanter Magazine). Try it on its own as an aperitif, or pair it with lighter foods, shellfish, fish, lobster, grilled vegetables, or lightly spiced exotic dishes.

Chateau Léoube Secret de Léoube Rosé

Dry. A delightful nose of light aromas with an elegant, but full taste in the mouth. Quite complex with a satisfying minerality. You'll want to linger with this wine and its lovely long finish will be your reward! This is a wine for food and is equally good with meat, fish, deserts and cheese. Very impressive!



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Domaines Ott*, Les Domainiers Rosé

Dry. Brilliant, pale and crystalline, it is fruity fresh, accentuated with peach and apricot notes. You may detect hints of white blossom and spices. Good for drinking in the sun, it complements charcuterie, poultry, white meats, fish and oriental dishes.

Domaines Ott*, Clos Mireille, Coeur de Grain Rosé

Dry. A pale peach colour, the nose is lovely and fruity with dominant notes of strawberries and melon. The fruit comes through in the taste and has a rounded, generously rich and creamy palate. A nice long finish brings out additional flavour. Very good with a variety of light dishes, summery salads and cheese. Refreshing with spicy foods.



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California

Gallo Family Vineyards, White Grenache

Medium to sweet, smooth and light bodied with vibrant flavours of fresh strawberries, a hint of watermelon and a little spiciness. A perfect wine to serve with lighter foods such as green salads tossed in a tangy vinaigrette or with grilled seafood. A good party wine with very wide appeal and with only 9.5% abv. Nice!

Gallo Family Vineyards, White Zinfandel

White Zinfandel hardly needs an introduction. Medium to sweet it can seem a little sweeter depending on serving temperature, making it extremely versatile. Look for fruit flavours of dried cranberry, watermelon, fresh cherry and strawberry notes. A fruity lingering finish. Pair it with spicy Thai noodles or fishcakes, grilled fish or mild cheeses. Alternatively, just take a few bottles along to a party and enjoy!

Gallo Family Vineyards, Winemaker's Seal Rosé

A light bodied, soft finish, particularly refreshing Rosé. Cold fermented using techniques to enhance the light aromas. Fresh strawberry and juicy watermelon flavours give way to a pleasant satisfying finish. Easy drinking or can accompany light foods.

Beringer Vineyards, Sparkling Zinfandel

Medium. The first impression is how good it looks in the glass as it is poured with a lively mousse immediately apparent. The aroma is delicately floral and the taste reminiscent of fresh strawberry fruit with some citrus notes and pleasant acidity. There is a long and delicious finish. It is ideal as an aperitif, but can also accompany many different light starter courses and salads.

Barefoot Cellars, Barefoot Rosé

Sweet. Sweet and fruity it is lovely on its own and is best served chilled. A pronounced fragrant sweet aroma gives a great first impression. The taste is initially quite sweet with a fairly lengthy mellow aftertaste. Lush and fruity, this goes especially well with Chicken in all its varieties, from oven roasted to barbequed Mexican style as well as seafood and cheeses.

Spain

Torres Vina Sol Rosé

Quite a full and fruity Rosé, it is best served chilled. Made from a combination of Garnacha and Carinena grapes there are red fruit notes which linger in the mouth. If you let it warm up the fruit becomes more pronounced and the wine seems less dry. It is refreshing with food and is a somewhat heavier Rosé which is not restricted to light dishes, but is equally good with grilled meats