

# Forbes

## Summertime - And All Year Round - Pleasures Of Rosé from France And California

Over the past half-dozen or so years, Rosé has become a serious category in the wine industry, and I couldn't be happier. Years ago, rosé was thought of as a wine for people who normally didn't drink wine; it wasn't a big red, and it wasn't white, so here was an option for consumers who wanted a wine that was easy to drink, one which they didn't have to think about.

Of course, the finest examples of rosé were always better than that, as they were flavorful, dry and offered notable complexity. But to be honest, too many cheap rosés from around the world - think Mateus and Lancer's from Portugal, as well as dozens of dull examples from California - were light and sweet, in some cases syrupy sweet. One has to recognize that these wines served a purpose, but as long as these offerings were how people identified rosé, well, it's easy to believe that the category would never gain much popularity.

Thankfully, enough producers in various countries started to offer well-made examples of rosé that were dry; a simple idea, but one that has caught on, and now you see rosé seemingly everywhere, from supermarket displays to high-end wine lists.



Photo © Tom Hyland

One of the finest versions of rosé is **Tavel**, from France's Rhône Valley, across the Rhône river from the Châteauneuf-du-Pape appellation. As with the best examples of rosé, Tavel is made from red grapes, as the color of the wine comes from a brief contact (usually eight to ten hours or less) with the skins of the grapes. Tavel is most often produced from local varietals Grenache and Cinsault, while other grapes such as Syrah and Clairette are often incorporated in the blend.

The result is a dry rosé with notable structure and delicious fruit flavors of strawberry and cherry; the lengthy finish is dry and very well balanced. Tavel is for my tastes, about as appealing and as complex a rosé as there is today; another feature is its ability to drink well for longer than a typical rosé, often as long as five years, and in a few rare examples, even longer.

Here are notes on recommended rosés from France and California:

## France

**E. Guigal Côtes du Rhône Rosé 2022** - A blend of Cinsault, Grenache and Syrah. Bright, deep orange; bright aromas of strawberry, orange zest and pear. Medium-bodied, with very good acidity, and a clean, flavorful, slightly tart finish. Appealing and well made, this is a crowd pleaser to be enjoy over the next 2-3 years. (90)

**E. Guigal Tavel 2022** - A blend of several varietals including Grenache, Cinsault, Syrah and Clairette. Bright strawberry/pink; aromas of marascino cherry, red plum and strawberry aromas. Medium-full, this is a beautifully made and delicious rosé with very good acidity, rich fruit and lengthy finish. Here is a wine that shows how beautiful a classic Tavel can be from a top producer in an excellent year. Enjoy over the next 3-4 years; pair with pork chops, grilled chicken salad or tuna. (93)