

FOOD & DRINK

Wine, etc.: Beat the heat with versatile rosé | COMMENTARY

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The current fascination by American wine consumers with summer rosé continues unabated. Virtually every wine producing country churns out oceans of rosé from an array of grape varieties.

Most rosé is crafted from a limited amount of contact to red grape skins. Some rosé is the result of the saignée process whereby the winemaker bleeds off some of the grape must from fermenting red wine to add concentration. Either way the result is usually a refreshing wine with brisk acidity and a color that can range from orange to salmon. The wine takes to an ice bucket with ease and can offset summer temperatures. Its versatility also makes it a good match with simple summer fare such as fish, salad and grilled chicken.

Because rosé is best consumed in its vibrant youth, consumers should ensure their purchases are from the 2020 and 2021 vintages.

Although grenache, syrah and mourvedre characterize the popular rosés from Provence, other regions have adopted indigenous grape varieties.

Here are some recommendations to ease the pain of summer heat:

France

“M” de Minuty Rosé 2021 (\$27). Chateau Minuty produces several rosés in the Cotes de Provence. They range in style and expression, but this one is easy to find. A blend of grenache, cinsault, syrah and tibouren, it exudes sunshine. Bright citrus and red fruit flavors. We also like the 2021 Prestige Rosé (\$35), which has a broader array of fruit flavors.