

Great rosés, an exercise in style !

by Magali Combard

It is a justified wish, coming from a scrupulous winemaker, to give greatness to his rosés.

It is a pity to be satisfied only with attributes linked to a « wine of pleasure », « summer wine », « easy-drinking wine »; or even « simple wine », cheap, festive, to share with friends... A wine to be drunk young, on the vintage of the year, chilled, as refreshing as it is fruity.

Or a style, a new way of drinking that was only a fashionable phenomenon ten years ago, but which has spread like wildfire all over the world... A real success story !

However, there is another category of rosé that has every reason to surprise and delight: the « serious » rosé, coveted by « real » wine lovers. The great rosés, those that are collected, matured and worth a lot of money, are characterized by their complexity, resulting from long and precise oenological practices: control of yields and maturity, parcel selections and specific presses cycles, controlled fermentation, maturation in barrels, maturation on lees, masterful blending, gentle filtration and finally, time in the cellar. The true craft of an artisan vigneron, a work to be respected.

Just like a great white wine, these rosés have only one dis-

tinguishing characteristic: they are made from red skinned grapes.

Unusual and delicate to make, these rosés offer finesse and balance so dear to great wines ! A complexity and an aromatic power so different from grapefruit or thiols; we find quince, dried fig, laurel, citrus zest, white flowers, slightly roasted nuts, yet also brioche and buttered notes.

In the mouth, amplitude, richness and persistence in contrast to this freshness, and the crispness.

In terms of food and wine pairing, we immediately forget about barbecues and picnics to turn to other ideas of associations, such as exotic and spicy cuisines, sweet and sour, white meats roasted in their juice, noble shellfish, sea urchins or scampi... true gastronomy wines to be consumed at the table.

A rather tempting prospect for the consumer who has no choice but to try. This new indulgence reveals a unique dimension, more noble, having no reason to envy to its friends, the white and the red wines!

The winemaker allows his passion for experimentation and creation succeed in a new world of rosé!



Pionnière rosé 2018 Côtes de Provence
50% Mourvèdre - 50% Grenache

Aged for 6 months in French oak barrels appropriate for each grape variety.

Confidentielle rosé 2020 Côtes de Provence La Londe
35% Cinsault - 35% Grenache - 30% Mourvèdre

A terroir wine made from a plot selection of pure schist under the influence of the Mediterranean Sea. Lower yields. Specific blending rules. A pressed rosé made from free-run juice only. One of the 5 Provençal crus, La Londe, created in 2008.

92/100 Confidentielle rosé 2019

Grenache and Cinsault form the base of this wine made from organic fruit. With its lightly herbal character and fruitiness, the wine has acidity and texture. It is a rosé for food, with its tight character and pepper and mineral aftertaste. Drink from late 2020.



91/100 Première rosé 2019

From organically grown grapes, this wine is soft and ripe. Raspberry and squeezed-lemon flavors give fruitiness to balance the texture. Drink now.

Wine Spectator

90/100 Confidentielle rosé 2019

