

EVENT WRAP-UP

# Rosé Round-Up

A LOOK AT OUR 2013 YEAR-END CHAMPAGNE AND SPARKLING WINE TASTING

by Anthony Dias Blue



Every year, just before the holidays, THE TASTING PANEL throws a party. We invite about fifty of our friends to taste sparkling wines, mostly Champagnes. We alternate the focus each year and this time, much to the delight of those on hand, the theme was sparkling rosé.

Most rosé Champagnes are made by adding a measure of still Pinot Noir produced from fruit grown within the Champagne region, usually in the village of Bouzy. Rosé is a relatively recent development in Champagne, having begun to appear toward the end of the 20th century. Some were made by leaving the skins in the fermenter long enough to tint the wine, but most use an addition of Pinot between 5% and 20%. This method, most vintners say, makes it easier to control color and flavor.

Speaking of colors, they ranged from pale pink to rich ruby, with all the stops in between. Tasting through the wines, it is hard to understand why American consumers, in particular, were so slow to embrace these delightful wines. Right now rosé sparklers are riding a wave of popularity, although success is limited since rosés still account for less than 5% of the wines made in Champagne.

Here, in alphabetical order, are my tasting notes:

**Berlucchi NV Cuvée '61 Rosé, Franciacorta, Italy (\$35)** Pale pink; crisp, citrus nose; juicy and tangy with lively acidity and snappy style; good depth, balance and finesse. **90** TERLATO WINES



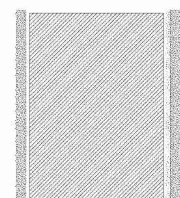
**Boisset NV JCB No. 69, Burgundy, France (\$25)** Pale pink; fresh raspberry nose; smooth, bright and juicy with ripe raspberry and citrus; crisp, racy with good length. **88** BOISSET USA

**Buglioni 2011 Il Vigliacco Brut Rosé Spumante, Italy (\$30)** Deep pink; spicy nose; rich, dense and meaty; ripe and juicy with raspberry notes; smooth and long. **100%** Molinara. **88** WILSON DANIELS

**Delamotte NV Rosé Champagne, France (\$90)** Salmon color; juicy and crisp with elegant structure and refined style; pure, focused, smooth and long. **93** WILSON DANIELS

**Deutz NV Brut Rosé Champagne, France (\$58)** Light salmon color; soft raspberry nose; crisp, juicy and long; elegant, fresh and nicely balanced; stylish and lovely. **93** MAISONS MARQUES & DOMAINES

**Dom Pérignon 2003 Brut Rosé Champagne, France (\$300)** Exquisite rose-colored wine with a nose of cherry and soft citrus; it is creamy textured and precise with flavors that are at once complex and rich yet delicate and pure; focused and elegant with subtlety and depth; graceful, balanced and astonishingly beautiful. **96** MOËT-HENNESSY USA



**Domaine Ste. Michelle NV Michelle Brut Rosé (\$14)** Soft pink color; strawberry nose; smooth, fresh and juicy; modest but quite pleasant. 93% Pinot Noir, 7% Pinot Meunier **87** STE. MICHELLE WINE ESTATES



**Ferrari NV Rosé, Trento, Italy (\$37)** Pale salmon color; elegant nose; smooth and juicy with bright acidity and racy style; long and balanced. 60% Pinot Noir; 40% Chardonnay. **90** PALM BAY IMPORTS

**Frank Family Vineyards NV Napa Valley (\$45)** Very pale pink; fresh, citrus nose; juicy, crisp and lively with very fine mousse; bright and racy. **89**

**J. M. Gobillard et Fils NV Brut Rosé Champagne, France (\$40)** Pale pink; fresh, clean and bright; smooth, lively and balanced; long finish. **89** SURVILLE ENTERPRISES CORP/ NEW ENGLAND WINE & SPIRITS, INC

**Gosset NV Brut Rosé Champagne Grand, France (\$90)** Salmon color; toasted, old-style; dense, rich with a touch of oxidation; long, heavy and deep. 58% Chardonnay, 35% Pinot Noir, 7% red wine from Ambonnay and Bouzy. **87** PALM BAY INTERNATIONAL

**Le Grande Courtâge NV Grand Cuvée, France (\$19)** Soft pink; Minerally nose; full and lush with ripe raspberry and a touch of sweetness. **88** LE GRAND COURTAGÉ



**Henriot NV Brut Rosé Champagne, France (\$70)** Light salmon color; lifted and crisp with balance and elegance; lovely raspberry and citrus; ripe, generous and long. **92** HENRIOT INC.

**J Vineyards & Winery NV Sonoma, (\$38)** Pale pink; lush raspberry and citrus; ripe, rich and dense; long and concentrated. 66% Pinot Noir, 33% Chardonnay, 1% Pinot Meunier. **89**



**Krug NV Brut Rosé Champagne, France (\$299)** Deep salmon pink; smooth, elegant nose; lush and mouthfilling but refined and elegant; seamless, complex, layered and masterful. **96** MOËT-HENNESSY USA

**Lanson NV Brut Rosé Champagne, France (\$60)** Pale salmon color; fresh, juicy and showing raspberry and strawberry; tangy, lively and charming; crisp, elegant, long and balanced. 32% Chardonnay, 53% Pinot Noir, 15% Pinot Meunier. **92** LANSON INTERNATIONAL AMERICAS



**Laurent-Perrier NV Brut Rosé Champagne Cuvée, France (\$100)** Deep pink; lush and generous with bright raspberry, tangy acidity and good length; elegant, fresh and long with balance and style. **93** LAURENT-PERRIER U.S.

**Moët et Chandon NV Brut Imperial Rosé, France (\$50)** Orange/pink; generous raspberry and fresh red fruit; smooth, lush and juicy; charming and accessible; balanced and long with style and finesse. 40 to 50% Pinot Noir, 30 to 40% Pinot Meunier, 10 to 20% Chardonnay **92** MOËT-HENNESSY USA

**G. H. Mumm NV Brut Le Rosé Champagne, France (\$75)** Pale salmon; silky and fresh with raspberry and citrus; racy, juicy and balanced; lively and vibrant. **92** PERNOD RICARD USA



**Nicolas Feuillatte NV Brut Rosé Champagne, France (\$52)** Pale salmon color; bright raspberry and lively acidity; crisp, fresh and bracing; charming and long. 10% Chardonnay, 60% Pinot Noir, 30% Pinot Meunier. **91** STE. MICHELLE WINE ESTATES

**Perrier Jouët NV Brut Blason Rosé Champagne, France (\$75)** Deep salmon pink; ripe and rich with a bit of sweetness; creamy, lush and long. **90** PERNOD RICARD USA PERNOD RICARD



**Perrier Jouët 2004 Brut Rosé Champagne Belle Époque, France (\$250)** Soft salmon pink; minerally and rich with spice, raspberry and cherry; complex, stylish and ripe; dense and long. **93** PERNOD RICARD USA

**Pierre Sparr NV Brut Rosé Alsace, France (\$21)** Salmon color; raspberry nose; dense, juicy and ripe with balance and some nice depth. 100% Pinot Noir. **88** WILSON DANIELS

**Piper-Heidsieck NV Brut Rosé Sauvage, Champagne, France (\$60)** The darkest wine of the tasting; lush raspberry and cherry nose; bright, juicy and fresh with ripe fruit and lovely acid structure; long and vibrant. 55%-60% Pinot Noir, 20%-25% Pinot Meunier, 10%-15% Chardonnay. **93** RÉMY-COINTREAU USA

**Pol Roger 2004 Brut Rosé Extra Cuvée de Réserve Champagne, France (\$110)** Deep salmon color; lush and ripe with rich raspberry and firm, elegant acidity; pure, complex and balanced, refined and lovely; long. 65% Pinot Noir, 35% Chardonnay **93** FREDERICK WILDMAN

**Ruinart 1998 Dom Ruinart Rosé Champagne, France (\$250)** Light salmon pink; bright citrus nose; smooth and rich with crisp, pure flavors of raspberry and cassis; long and elegant with great finesse. 85% Chardonnay, 15% Pinot Noir. **94** MOËT-HENNESSY USA

**Schramsberg Vineyards 2010 North Coast (\$42)** Very pale pink; lush and bright, elegant and showing raspberry fruit; crisp, elegant and pure; long, balanced and charming. 75% Pinot Noir, 25% Chardonnay. **91** WILSON DANIELS



**Veve Clicquot NV Brut Rosé Champagne, France (\$69)** Deep pink; dense and meaty with rich plum and raspberry; lush, ripe and balanced; long, fresh and stylish. 50-55% Pinot Noir, 15-20% Pinot Meunier, 28-33% Chardonnay **91** MOËT-HENNESSY USA