



Rosé wines satisfy the serious, the casual

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In keeping with the 2017 theme of trying new things, if you haven't been drinking dry rosé then it's time for you to catch up.

It wasn't long ago anything pink would be laughed off the shelves at places like Carmel, Indiana's Vine and Table wine shop. But over the last 10 years rosé wine sales have exploded. That explosion has been led by southern France's Provence wine region.

Provence sales have

increased over the past decade by double digits annually. But sales exploded in 2015 to more than a 50 percent increase.

"Every year it seems to increase. Last year we did close to three palates of rose between March and October," said Brendan Kennedy, wine buyer for Vine and Table. "It definitely dies down after October but it does seem to increase every year, definitely."

Provence rosé is made from a blend of traditional southern France grapes. Most of the best U.S. rosé wines are often 100 percent Pinot Noir.

Want some higher end names? Try Domaine Ott, Miraval, and Domaine Tempier. Those are great Provence names. Better wine shops will have a few of the Sancerre wines Kennedy mentioned. Most will retail \$20-\$30. A personal favorite is California's Central Coast [Raymond Vineyards](#) rosé of Pinot Noir.