



Kelly Mitchell, Contributor
The Wine Soaked Adventures of The Wine Siren

FIVE ROSÉS FOR YOUR SUMMER BEACH FUN!

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**HERE'S TO YOUR ROSÉ SUMMER.
WHETHER YOU'RE POOLSIDE, RELAXING UNDER THE SHADE OF
A TREE OR ON A BEACH IN THE MEDITERRANEAN THERE'S A
ROSÉ SURE TO CHANGE YOUR OUTLOOK ON THE HEAT.**

My first encounter of the Rosé Summer kind was a “non-Rosé”. In the 80’s White Zinfandel was in fashion and perfectly suited for my youth. My palate was still mired in bubble gum and cotton candy so it suited me. As time went on, sugary sweet [White Zinfandel](#) went the way of iMacs and dial up telephones for me. My palate became more diverse and accepting of the dryer varietals. Today, the Rosé that has caught the world by storm is the more uncommon Rosé of the world. It’s often complex, well-balanced, quaffable and refreshing! Sure there are fruity notes, but not sweet like a Moscato. Winemakers are putting more time and energy into cultivating and fermenting more interesting Rosés. This trend has created a market where there is Rosé for every meal, every day and every occasion.

WE’RE STILL WAITING (NODS TO [APPLE](#)) FOR THE ROSÉ EMOJI.

Historically [Provence](#) in the southern Region of Rhone has been known for its Rosé. There the pink stuff is as common as whites and a mainstay of French living. It’s also a great place to select a wine from if you know nothing about Rosé. The wine is not made by blending red and white grapes together but rather using a red grape and determining the influence of color by the time the skins are touching the grapes (maceration). It can also be made from almost any grape under the sun. Colors range from the color of very pale pink to almost a fuschia.

A DECENT ROSÉ RUNS LESS THAN \$20 A BOTTLE. A GREAT ROSÉ COSTS LESS THAN \$30 A BOTTLE.

Fast forward to today's Rosé. From Rosé gummy bears, jam, and macarons the trend has taken off. The wines are on a roll. It's summer and that helps but look at the hashtags in social media. From [#RoséAllDay](#) to [#YesWayRosé](#), they've taken social media by storm. There is even a [#ThePinkSociety](#) with a focus on Rosé posts on Instagram. We're still waiting (nods to [Apple](#)) for the Rosé emoji. A decent Rosé runs less than \$20 a bottle. A great Rosé costs less than \$30 a bottle. The vintage aspect is less important because Rosé does not need to age like a Cabernet. Less time aging equals less pressure on the pocket book. Given that these wines are particularly refreshing, lower in alcohol and light on the palate you can certainly imbibe more than a cabernet sauvignon. And you do not always need it to pair with food like some of the more acidic reds we sip. BBQ, tacos, and fish happen to be Rosés middle name. It's also fantastic with mildly spicy food.

Life would not be complete without Sparkling Rosé

5) Haute Couture, French Bubbles ROSÉ



[Haute Couture French Bubbles Rosé](#)

Direct from the master of invention Jean-Charles Boisset announces his Haute Couture, French Bubbles. Taking high fashion and fine wine and marrying the two, Boisset has created sparkling wine for celebration and indulgence of the highest level. Delicious aromas and notes of citrus and red berry. Using the Charmat method of fermentation, a liqueur de tirage was added in sealed tanks for secondary fermentation. The result? A wine worthy of making a statement. **Price \$30.00**