

Chill out with lighter wines this summer

Roger Berkowitz Wednesday, June 21, 2017



In the summer months, we naturally adjust our eating habits toward lighter fare. And drinking is no different — during the dog days, rich, high alcohol wines are out, while lighter, more delicate textures are in. But this doesn't mean you have to limit yourself to white wine — there are many roses and reds that have minimal tannins or alcohol, which make them great candidates for a light, or even heavier, chill.

And in recent years, rose has gone straight from shunned to fashionable. Perhaps this incredible surge in popularity means that we've finally conquered our fear of being seen drinking something pink in public.

With summer here and temperatures finally rising, I asked Sandy Block, master of wine and head of our beverage program at Legal Sea Foods, for his recommendations:

JCB Cremant de Bourgogne Rose, Brut NV

This French pink sparkling wine is made in the traditional Champagne method from — you guessed it — pinot noir (blended with chardonnay and gamay). It is very aromatic, and pairs well with salty flavors, so think smoked salmon and trout, charcuterie or tangy cheeses.