



## WHAT TO DRINK NOW: SPARKLING ROSÉ FOR MOM



FYI, Mother's Day is this Sunday. You might be like many these days that have lost track of the day, much less the date, so if you are in need of something special to show mom you care, I am here to help. Of course, you can send your mom some flowers this Mother's Day to show her you love her. But, let's face it, in the times of quarantine and a celebration of day drinking, give her what she really wants, wine. Spring is here, and nothing speaks more to the season than sipping Rosé wines on sunshine-filled afternoons.

From every region in the world, produced from a plethora of varieties, dry Rosé wines have quickly become the go-to, "it" drink, though not all Rosé is the same. From those with the palest hint of pink color to dark, cranberry-colored gastronomic offerings, sparkling to still, here are some favorites that are sure to please mom. Today we'll start with sparklers; tomorrow I will have a full list of still wine options. #Cheers

I adore Rosé bubbles, particularly those made in the traditional method, or Methode Champenoise, as they do in Champagne, as the extended aging of the wine on the yeasts in the bottle gives a creamy, nutty character to the wine, melding harmoniously with layers of ripe berry and stone fruit.



*Virtual tasting with John Legend for his LVE Wines with Jean-Charles Boisset, hosted by Wine.com*

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Delicate, and delightful, layering white peach, orange blossom, crushed stone, and tangerine, **LVE French Sparkling Rosé** (\$20) from EGOT winner John Legend and the always charming, Jean-Charles Boisset, brings Loire Valley and Languedoc fruit together to create a harmonious blend. Light and fresh, with a highly approachable, very drinkable style, the pretty wine is a delight on its own, enjoyed throughout an afternoon of day drinking, or pair with creamy goat cheese or brie.