

THE WALL STREET JOURNAL.

Ten Refreshing Rosés for Summer

Crisp and dry with notes of subtle summer fruits, these rosés are the perfect accompaniment to long, hot days

ROSÉ ISN'T a complicated wine. Its appeal lies principally in its ability to refresh. A good rosé should be crisp, dry and only mildly aromatic. Think subtle summer fruits like raspberry, melon and peach.

With rosé, less is almost always more. If there's too much acidity, the wine can be sharp and have an unappealing aftertaste. If there's too much fruit or residual sugar, it can smell of bubble gum. It's also not a great lover of oak. The best rosé is light and ephemeral; it doesn't need to be softened by wood.

Most rosés are a blend of Grenache, Syrah and various other grape varieties. A few days after the grapes are crushed, the skins are separated from the juice to keep the wine from taking on too much color. While a lot is written about the best shade for a rosé—"the paler, the better" is a popular refrain—I prefer to reserve judgment until I've tasted a wine.

I recently attended a blind tasting of 36 different rosés from nine different countries, including Australia, Chile, Portugal, South Africa, Spain and, of course, France. We were asked to score each wine out of 20. Below are my top 10. Many of them turned out to be from Provence. These wines were also rated highly by my fellow tasters and consistently achieve the highest prices. It seems that, when it comes to dry rosé, the Provençal style is still the benchmark.

2014 Château Léoube Cuvée Lalonde

This new offering from Château Léoube in Provence pushes the boundaries of purity and finesse. Extremely pale—it could have been the palest rosé in the tasting—it has a delicate, subtle character. *Alcohol: 13%*



the drinks business

2015 Global Rosé Masters

Le Secret de Leoube 2014



Gold (90 points plus)

Jancis Robinson

Jancis's Best-Value

FINE PINKS

The following 2014 offer the best price/ quality ratio.

it was quite a contest. For the first time in my experience, a line-up of nearly 40 of the world's best-known rosés were pitted against each other on a blind-tasting table.

The following 2014 offer the best price/ quality ratio.

Ch Léoube, Le Secret de Léoube Rosé 2014 Côtes de Provence 40% Grenache, 40% Cinsault, 20% Cabernet Sauvignon. Organic. RS 2.6 g/l.

Pale salmon. Smudgy, subtle, almost cabbagey aromas. Masses of fruit and charm. Not that much acidity but the light astringency makes up for it. Very ready. 13% Drink 2014-2017

Score 17-

Ch Léoube, Rosé de Léoube 2014 Côtes de Provence 40% Grenache, 40% Cinsault, 10% Syrah, 10% Mourvèdre. Organic. RS <2 g/l.

Pale salmon. Meaty, interesting, savoury nose. Very well-judged fruit that tastes bone dry and fresh and has very well-integrated acidity. Still lightly chewy and very confident.

12.5% Drink 2015-2017

Score 16.5+

London Premium Rosé Tasting - May 6th, 2015

Richard Bampfield MW

The top wine in the tasting was the Rose de Leoube 2014

36 wines featured in the tasting, from 9 different countries. Over half were from Provence or neighbouring regions in the south of France - mainly because this is the area that has been most successful at achieving premium price points for its wines. Over 45 tasters submitted scores and/or feedback.

Château Léoube was the most successful producer, with its 3 wines submitted all ranked in the top 7.



A good year for the rosés

Wine producers are taking rosé more seriously. At heart, it's still the perfect easygoing summer wine

Six of the best rosés

1. Château Léoube Rosé de Léoube, Côtes de Provence, France 2014 If you were looking for a wine that sums up the soft, hazy, gently refreshing charms of Provençale dry rosé this might just be it: from organic vineyards, it has a pulse of redcurrant acidity and just a touch of leafy herb to go with that bouillabaisse.

Sommelier Wine Awards 2015

Château Léoube, Secret de Léoube SILVER

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