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## Rosés For A Summer Weekend



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Spirits

*On the yacht or the seaside terrace, these roses belong in your fancy-pants weekend plans.*



**Rosé from Provence has long evoked** lazy afternoons on seaside terraces, at the beach or on your French Riviera yacht (you have one of those, right?). Historically, the wine has been more about the lifestyle than a brand ... more about halcyon days than serious wine. Then came along nouveau brands like **Château Miraval** (a partnership between Famille Perrin and the no-

longer-partners Brad Pitt and Angelina Jolie) and Château d'Esclans' **Whispering Angel** that helped placed the category on trendy “must drink” lists, perhaps inspiring other long-time producers such as Château Minuty and Domaine Ott to come out from behind the shadows and toot their own cru classé horns. Now, rosé is a bonafide global business with serious quality levels.

Long in historic roots, today Minuty and Ott are among the numerous estates that have in recent years helped elevate the category to premium status.

“Drinking pink certainly conjures up many clichés—the yachts, boats, patio pounders—but Château Minuty has been focused on producing quality and distinct upper cuvées,” says Michelle Waleck, North American business development manager for **Château Minuty**. “The focus on an estate wine program has fueled our reputation as a high-end producer.”

“Many wineries are looking outside the district because the grapes in Cote de Provence are, frankly, limited and expensive,” she says. But, Minuty remains literally rooted in the area: Waleck says it's one of the last regional estates to 100% hand harvest its fruit.

Likewise, **Domaine Ott** prides itself on its three estates spanning two of the three appellations approved for AOP wines. With roots in the region since the late 19<sup>th</sup> century, the family acquired Château de Selle in 1912, followed by Clos Mireille in the 1930s and Château Romassan (Bandol) in 1956.

“When my great-grandfather arrived, the appellations did not exist but he understood that the land was conducive to the production of great rosé wines in Provence with its soil and climate,” said Jean-Francois Ott, fourth-generation family winemaker for the estate. “Today, the care we take in growing vines is the same as in the best vineyards for white and red wines. This culture of winemaking ... allows us to raise our rosés [to] the premium wine category.”

Whether you're on land, by sea or on the water, here are a few exceptional rosés to take with you on a socially distanced weekend sojourn.



**Château Minuty Cotes de Provence AOP. “Prestige” 2019** features a transparent pink-onion skin with enticing strawberry plant leaves. High acid, tart, clean fruit like baby strawberry, wild raspberry, and a slightly tropical guava undertone (\$30). A delicate, light aperitif wine and also good with lobster or fresh peach/feta salad. The **“Rosé et Or” 2019** is another of Minuty’s cuvée—smokier and deeper than the Prestige with ripe summer strawberries, more skin tannins, weight and body—actually a better match with the lobster salad accompanied with a fresh baguette (\$55). With its tall, curvy bottle, **“M” 2019** is chic like a runway model. Pretty, super-light cotton gauzy pink color and quintessentially Provence with light, fresh, strawberry and red currant wispieness and a peach undertone; ethereal (\$23). The **“281” 2019** is so light pink, it’s almost like a pink-tinged water. Grapefruit rules—more citric than red fruit—redolent of Sauvignon Blanc. A high-end, elegant cuvée to serve on the VIP deck (\$90).