

so drink at the end of 2017. Maisons Marques & Domaines USA. —R.V.
abv: 13% **Price:** \$52

92 **Figuière 2016 Confidentielle Rosé (Côtes de Provence)**. This almost white rosé is produced from selected parcels of the estate. Citrus and pepper dominate, supported by ripe red fruits and delicate acidity. It is a beautiful wine, elegant and with a fine balance between the fruit and the crisp texture. Drink now. Craft + Estate—The Winebow Group. —R.V.
abv: 12.5% **Price:** \$34

92 **Les Maîtres Vignerons de la Presqu'île de Saint-Tropez 2016 Château de Pampelonne Légende Rosé (Côtes de Provence)**. In its singular oval bottle, this is the top cuvée of this prestigious estate close to Saint-Tropez. It is a lively and fruity wine with great acidity and richness. It has spice as well as red-currant and raspberry fruitiness. This is definitely a wine for food, with its edge of structured acidity and bone dry aftertaste. Drink from late 2017. Jeff Welburn Selections. —R.V.
abv: 12% **Price:** \$40

92 **Mirabeau 2016 Etoile Rosé (Côtes de Provence)**. This is a new wine designed to be a “grown-up rosé” from the Cronk family who moved from London to Provence in 2009. It is a ripe fruity and rich blend of Grenache and Syrah. Weight as well as contrasting acidity give a structured character that balances well with the intense fruitiness. Drink the wine from late 2017. Pacific Highway Wines & Spirits. —R.V.
abv: 13% **Price:** \$35

91 **Bernard Magrez 2016 Château des Muraires Séduction Rosé (Côtes de Provence)**. With a high proportion of the local Rolle grape in the blend, this is a lightly perfumed wine with a strong herbal element. It is a ripe finely structured wine, with great acidity and orange flavors. A style of wine that will be better for a few more months, it should be drunk from late 2017. Wine Universe Corp. *Editors' Choice*. —R.V.
abv: 13% **Price:** \$29

91 **Château d'Astros 2016 Rosé (Côtes de Provence)**. This smooth ripe wine is packed with red fruits and a generous texture. There is a caramel edge to this rich wine with its spice as well as acidity. It comes from an ancient estate whose origins go back to medieval times. This is a wine to savor with food. Drink now. Vintage Imports, Inc. —R.V.
abv: 13% **Price:** \$25

91 **Château d'Esclans 2016 Rock Angel Rosé (Côtes de Provence)**. For full review see page 82.
abv: 13.5% **Price:** \$35

91 **Château de Brigue 2015 Oak Cuvée Spéciale Rosé (Côtes de Provence)**. As its name suggests, this wine has been lightly oak aged. The oak

character is very discreet, just a hint of spice. The great ripe fruit is equally important. The wine is smooth, round and creamy. Acidity and a tighter character shine through at the end. Drink now. Jeff Welburn Selections. *Editors' Choice*. —R.V.
abv: 13% **Price:** \$25

91 **Château du Galoupet 2016 Rosé (Côtes de Provence)**. An eclectic range of grapes including Tibouren and Rolle go into this harmonious wine. The Provence cru classé estate has made a rich wine, full with red fruits as well as intense acidity and a tight structure. The wine is ready to drink, although it will be better from 2018. DB Wine Selection. —R.V.
abv: 13% **Price:** \$24

91 **Château Hermitage Saint-Martin 2016 Ikon Rosé (Côtes de Provence)**. From a selected parcel in the estate, this organically grown wine is a ripe blend of Cinsault and Grenache. It is crisp and tight with minerality and zesty orange flavors. Dry and lightly structured, it is a fine food-style rosé. Drink from late 2017. Charles Neal Selections. —R.V.
abv: 12.5% **Price:** \$35

91 **Château la Mascaronne 2016 Quat'Saisons Rosé (Côtes de Provence)**. This is a beautifully structured ripe wine that is full of dense red fruits and tightly wrought acidity. Crispily textured raspberry flavors dominate. This is a rich wine that can be kept for a few months. Drink at the end of 2017. Integrity Wines LLC. *Editors' Choice*. —R.V.
abv: 13.5% **Price:** \$25

91 **Château Léoube 2016 Secret de Léoube Rosé (Côtes de Provence)**. A very pale wine—it's just barely pink. With Cabernet Sauvignon in the blend, it has a fine structured character that gives the wine weight. There are also refreshingly attractive red-berry fruits and a ripe aftertaste. Drink this complex wine from late 2017. AP Wine Imports. —R.V.
abv: 13% **Price:** \$40

91 **Château Minuty 2016 Rosé et Or Rosé (Côtes de Provence)**. For full review see page 82.
abv: 12.5% **Price:** \$28

91 **Château Sainte-Béatrice 2016 Cuvée Vaussière Rosé (Côtes de Provence)**. This is the ripest wine in the Béatrice range. With generous red fruits and balanced acidity it has weight and richness alongside the crisp, tangy fruitiness. This is a textured wine with spice and pepper flavors to add complexity to the fruit. Drink the wine from late 2017. Sagittarius International. —R.V.
abv: 13% **Price:** \$20

91 **Domaine Clos Gautier 2016 Clos du Château Rosé (Côtes de Provence)**. Produced from vineyards around the chateau Gilles Pedini took over in 2011, this is warm and ripe wine. It balances rich red-berry fruits with acidity to give a crisp edge to a smooth wine. With intense fruitiness and

a delicious aftertaste, this is a great food wine to drink now. Orr Selections. —R.V.
abv: 13.5% **Price:** \$25

91 **Domaine Saint Andrieu 2016 Rosé (Côtes de Provence)**. A light and deliciously fruit this is crisp and bone dry. It has great fruitine lively acidity and red-fruit flavors. The wine zest and lift to it that is irresistible. It comes from an estate owned by the proprietors of Château de Bordeaux's Saint-Julien. Drink now. HP Selections. *Editors' Choice*. —R.V.
abv: 12.5% **Price:** \$25

91 **Domaines Ott 2016 Clos Mireille Rosé (Côtes de Provence)**. From a beautiful estate on the sea, this wine has a lightly salty character contrasts with the zinging energy and ripe the fruit and balanced acidity. Citrus zest and complete this harmonious wine. Drink from late 2017. Maisons Marques & Domaines USA. —R.V.
abv: 14% **Price:** \$35

91 **Fabre en Provence 2016 Château l'Aumérade Cuvée Marie-Christine Cru Rosé (Côtes de Provence)**. Bottled in the Fabre family's specially designed Gallé bottle, this wine is classic. It has fine ripe, but crisp, fruit and balanced acidity. With its fresh character is contrasted with the intense fruit, this is a food friendly rosé. Regal Wine Imports Inc. *Editors' Choice*. —R.V.
abv: 12.5% **Price:** \$35

90 **Château Barbeiranne 2016 Réserve Pascal Rosé (Côtes de Provence)**. The yard is on the slopes of the Massif des Maures the way to Saint-Tropez. This special cuvée is full in the mouth. It has a bone-dry balancing fruit and spice. This serious wine is ready from late 2017. XXI Wines & Spirits. —R.V.
abv: 13% **Price:** \$35

90 **Château de Berne 2016 Grande Réserve (Côtes de Provence)**. From this estate close to Saint-Tropez, this attractive wine brings out a warm and sunny character. It is with just a light tang of clementines that is balanced with the riper raspberry fruit. Drink now. M&M Distribution. *Editors' Choice*. —R.V.
abv: 13.5% **Price:** \$35

90 **Château de Bregançon 2016 La Réserve (Côtes de Provence)**. Very pale in color, this wine has managed to retain plenty of delicate flavors. Yellow and white peaches show through a fine tang of acidity. The wine, from old vines, has a fine touch of spice at the end. Drink now. MacArthur Beverages. —R.V.
abv: 12.5% **Price:** \$35

90 **Château de Brigue 2016 Brigue Pres (Côtes de Provence)**. This is a fine wine. It is dry with its red fruit firm and tangy texture both

further aging. This is a great food-style rosé that will be good to drink from late 2017. Compass & Spirits LLC. *Editors' Choice*. —R.V.
 15% **Price: \$18**

Château des Bertrands 2016 L'Élégance Réserve des Bertrands Rosé (Côtes de Provence). In color, this could be a white wine with the faintest hint of pink when seen against a surface. Luckily, the fruit is still there, offering notes of tangy orange and red currant. It has pepper spice as well as final refreshing acidity. Drink now. Maisons and Domaines Henriot Inc. —R.V.
 16% **Price: \$20**

Château des Bormettes 2016 Argentière Rosé (Côtes de Provence). With vines close to the sea, this estate has produced a strongly mineral wine with a firm edge as well as plenty of red berry fruits. The wine is crisp and full-bodied without losing any of the balancing acidity. Drink now. Palateur Imports. —R.V.
 15% **Price: \$26**

Château du Carrubier 2016 Cuvée Ingénue Rosé (Côtes de Provence). This is a ripe red wine. It has generous apricot and red-berry notes that are lifted by spice. The schist soil gives a mineral edge to the wine while the acidity in the blend is just right to give this wine its crisp edge. Drink this balanced wine now. Wine Cellars. —R.V.
 16% **Price: \$20**

Château Léoube 2016 Rosé de Léoube (Côtes de Provence). This is a stylish wine, with red currants and herbs. It has a delicious character as well as a salty tang, maybe from the nearby sea. The aftertaste is bright, packed with red fruit. The wine is ready to drink. AP Wine Imports. —R.V.
 16% **Price: \$25**

Château les Valentines 2016 Rosé (Côtes de Provence). This estate wine is packed with red fruit. With grapefruit and orange-zest flavors, it is tightly crisp. Set against that are the ripe red currant and berry fruitiness, layers of acidity and a pinch of pepper. Drink this refreshing wine now. Garde Wine & Spirits. —R.V.
 16% **Price: \$25**

Château Minuty 2016 Cuvée 281 Rosé (Côtes de Provence). For full review see page 84.
 15% **Price: \$75**

Château Riotor 2016 Rosé (Côtes de Provence). Owned by the Abeille family of Mont-Redon in Châteauneuf-du-Pape, this wine is delicious. Crisp and clean with great red currant citrus fruitiness, it is finely judged with acidity and a light texture balancing the fruit. Drink now. Clark Wine Imports. *Editors' Choice*. —R.V.
 16% **Price: \$17**

90 Château Roquefeuille 2016 Cuvée R Rosé (Côtes de Provence). For full review see page 84.
 abv: 13% **Price: \$25**

90 Château Roubine 2016 Premium Rosé (Côtes de Provence). The main estate wine from Roubine is a rich, ripe and fruity with a light edge of spice. It has a soft character, the result of the malolactic fermentation reducing the acidity. That gives a great balance between the red fruits and tangy zesty aftertaste. Drink now. Sagitarius International. —R.V.
 abv: 13% **Price: \$23**

90 Château Sainte Roseline 2016 Cuvée la Chapelle de Sainte Roseline Rosé (Côtes de Provence). This is the top wine from the Sainte Roseline estate. With a perfect salmon-pink color, the wine is ripe and full of red fruits that are softly integrated with the acidity. It is a food-style of wine, lit by spice and finished with a crisp aftertaste. Drink now. Fruit of the Vines, Inc. —R.V.
 abv: 13% **Price: \$35**

90 Château Sainte-Béatrice 2016 Instant B Rosé (Côtes de Provence). Under the same ownership as Château Roubine, this estate has old vines, some up to 60-years-old. The wine is rich and with concentration as well as a crisper edge. It is full of red-berry fruits, sharpened with red-currant acidity. This is a ripe wine that will be better from late 2017. Sagitarius International. *Best Buy*. —R.V.
 abv: 13% **Price: \$13**

90 Domaine Clos Gautier 2016 Oser Rosé (Côtes de Provence). This blend of Cinsault, Grenache and Syrah is attractively fruity. It has a crisp texture that gives it a bright character, red-currant fruitiness and intense refreshing acidity. The aftertaste is elegant and fruity. The wine's name (meaning to dare) is an anagram of Rosé. Drink now. Orr Selections. —R.V.
 abv: 13% **Price: \$21**

90 Domaine de l'Amaurigue 2016 Fleur de l'Amaurigue Rosé (Côtes de Provence). This blend of 80% Grenache and 20% Cinsault comes from a 100-acre property in the center of the Côtes de Provence. The wine is ripe and with great fruit. There is a touch of spice and pepper that gives the wine an attractive edge. It is all about delicious red-currant and orange-zest fruit. Drink now. Golden Vines. —R.V.
 abv: 13% **Price: \$21**

90 Domaine de la Sanglière 2016 Cuvée Spéciale Rosé (Côtes de Provence). The top wine in the Sanglière range is delicious. With its finely balanced fruit and acidity, it is bright with orange and red-currant crispness as well as a warmer sunny character. With its final acidity it is a great food wine. Drink now. Misa Imports. *Editors' Choice*. —R.V.
 abv: 13% **Price: \$20**

90 Domaine des Mapliers 2016 Rosé (Côtes de Provence). The estate wine at Mapliers is rich, full-bodied and rounded. It has raspberry and apricot flavors that give it richness. To balance that there is a strong mineral and spice edge along with final acidity. This powerful wine should be aged a few months, so think Thanksgiving and drink from late 2017. Wine Source International. —R.V.
 abv: 14% **Price: \$27**

90 Domaine Gavoty 2016 Cuvée Clarendon Rosé (Côtes de Provence). The Gavoty family has been at this estate since 1806. This is their top rosé, a rich wine that is powered by ripe red-cherry and spice flavors. The wine is food friendly with a mineral texture and dry firm aftertaste. Don't hesitate to drink this wine from late 2017. Linwood Wine and Spirits. —R.V.
 abv: 14% **Price: \$24**

90 Domaine Houchart 2016 Rosé (Côtes de Provence). This is a really fruity, attractive wine from a fine estate. It is crisp with delicious acidity and a lively texture that gives the wine a refreshing tang. The wine is up front, full of fruitiness and ready to drink. David Milligan Selections. *Best Buy*. —R.V.
 abv: 13% **Price: \$15**

90 Domaine Jas d'Esclans 2016 Rosé (Côtes de Provence). This is a delicious fruity wine with a fine line of acidity that cuts right through the orange and red-currant fruits. It is bright with acidity and just a light mineral edge to give a textured and fruity aftertaste. Drink now. Metropolis Wine Merchants, Inc. —R.V.
 abv: 13% **Price: \$20**

90 Domaine Sainte-Marie 2016 Papparazi Rosé (Côtes de Provence). For full review see page 85.
 abv: 12.5% **Price: \$30**

90 Figuière 2016 Première Rosé (Côtes de Provence). Produced from organically grown fruit, this is a pure cleanly crisp wine. It has great acidity and generous red fruits that are shot through with acidity. The 50% of Mouvèdre in the blend gives the wine its perfumed, structured character. Drink now. Craft + Estate—The Winebow Group. *Editors' Choice*. —R.V.
 abv: 12.5% **Price: \$23**

90 Les Maîtres Vignerons de la Presqu'île de Saint-Tropez 2016 Domaine Aureillan Rosé (Côtes de Provence). This is a more serious style of rosé. It is structured with an edge of tannins that lead to richness as well as piles of delicious red-berry fruits and considerable balanced acidity. Owned by the Fabre family, this vineyard dates back to 1910. The estate produces the wine, although it is bottled by the Saint-Tropez cooperative. Drink now. Elite Wines Import. *Editors' Choice*. —R.V.
 abv: 13% **Price: \$17**

WINE PALACE
MONTE-CARLO

Le coup de cœur de Joshua Birks du Wine Palace Monte Carlo : La Cuvée "Confidentielle" 2016 du Domaine Figuière

Nous avons décidé de mettre en avant, pour cet été, la cuvée « Confidentielle » 2016 du domaine Figuière. Anciennement Saint-André de Figuière, le domaine a simplifié son nom en parallèle d'un remodelage esthétique complet de la gamme cette année. Le nouveau look, élégant et épuré de la bouteille, fait miroiter la fraîcheur, la générosité et la précision de ce grand rosé gastronomique. La famille Combard, propriétaire des 85 hectares de vignes du domaine, certifiés Bio depuis la fin des années 70, consacre ses plus belles parcelles, nichées dans l'appellation « confidentielle » de la Londe, à la cuvée portant l'adjectif à juste titre. Sur les sols schisteux de la jeune appellation de Côte de Provence La Londe, les vignes du domaine évoluent face à la mer et l'île de Porquerolles.

Température de service : 8/10° - Prix conseillé : 26 €

🍷 Favourite Rosé of Joshua Birks from the Wine Palace Monte-Carlo. Cuvée Confidentielle 2016 from the Domaine Figuière

This summer we decided to highlight the Cuvée Confidentielle 2016 from the Domaine Figuière, formerly known as Saint-André de Figuière. The domain simplified its name this year in line with a complete overhaul of the range's image. Along with this new look comes an elegant and refined bottle, reflecting the freshness, fullness and precision of this great, gourmet rosé. The Combard family own the 85-hectare wine domain, which has been producing organic wines since the 1970s, and their best parcels of land are dedicated to the Confidentielle AOC in the Londe commune of the Var. This young AOC Côte de Provence La Londe is grown on the area's schist-based soil, overlooking the sea and the Île de Porquerolles.

Optimal Serving Temperature: 8-10° - RRP: €26

Votre Plat

Le cuvée parfaite pour déguster comme il se doit un délicat Filet de rouget grillé à l'huile d'olive accompagné de son croquant de légumes provençaux. Toute la Provence en bouche.

Anecdote

Le Domaine Figuière est un des tous premiers domaines à avoir lancé le mouvement de la viticulture Biologique en Provence. Un réel pionnier en la matière. La Bouteille et son habillage ont été imaginés par Lucas Tracchi, un célèbre designer Italien.

Accompagnement

This wine is perfect to go with a grilled fillet of red mullet with olive oil and crisp local vegetables: the true taste of Provence all in one.

Interesting Fact

The Domaine Figuière was one of the very first in Provence to start producing organic wines and is a real pioneer in this respect. The bottle and label were created by the famous Italian designer, Lucas Tracchi.

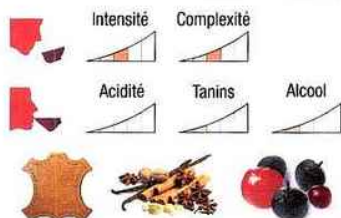


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CÔTES DE PROVENCE

CHÂTEAU DE SAINT MARTIN

Cuvée du Comte de Rohan Chabot Cru Classé 2004 PROVENCE



Service : 17° C - Garde/Ageing : 2017

Accords : parfait avec du chocolat. || Commentaires : un vin à son apogée. Pairing: perfect with chocolate. || Comments: a wine at its peak.

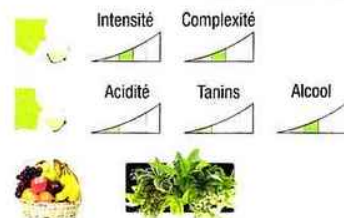


Route des Arcs - 83460 Taradeau
Tel. 04 94 99 76 76 - www.chateaudesaintmartin.com

CÔTES DE PROVENCE

CHÂTEAU DE SAINT MARTIN

Cuvée Comtesse Cru Classé 2015 PROVENCE



Service : 9° C - Garde/Ageing : 2021

Accords : gratin de poisson au fenouil. || Commentaires : assez franc et régulier. Ne pas servir trop froid. Pairing: fish and fennel gratin. || Comments: quite frank and regular. Do not serve too cold.

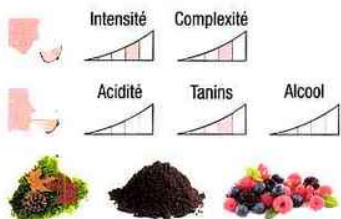


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CÔTES DE PROVENCE

CHÂTEAU DE SAINT MARTIN

Cuvée Grande Réserve Cru Classé 2016 PROVENCE



Service : 11° C - Garde/Ageing : 2017

Accords : pintade aux champignons petit gris. || Commentaires : un vin très puissant et concentré. Pairing: fattened chicken with small gray mushrooms || Comments: a very powerful and concentrated wine.

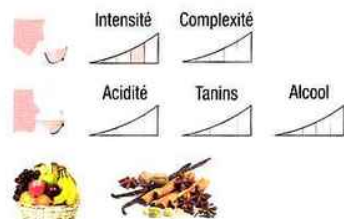


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CÔTES DE PROVENCE LA LONDE

FIGUIÈRE

Confidentielle 2016 PROVENCE



Service : 9° C - Garde/Ageing : 2017

Accords : croquant de sardines fraîches et autres amuse-bouche de la mer. || Commentaires : fines saveurs à peine vineuses, jolie balance entre le fruité et la touche pimentée. Plaisant dans tout son ensemble. Pairing: fresh sardine pastry and other sea appetizers. || Comments: fine flavours, barely vineous, nice balance between the fruity and the spicy hint. A pleasant whole.

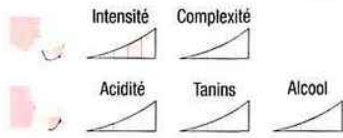


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CÔTES DE PROVENCE

CHÂTEAUX ET DOMAINES CASTEL

Château Cavalier Cuvée Grand Cavalier 2016 PROVENCE



Service : 11° C - Garde/Ageing : 2017
 Accords : charcuterie ; viande blanche ; tartines de chèvre frais et courgettes.
 Commentaires : belle finale, un brin anisé.
 Pairing: pork products; white meat; fresh goat's cheese and courgettes toasts.
 Comments: beautiful finish, a hint of aniseed.

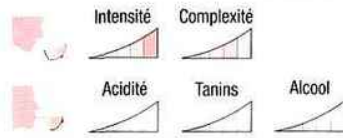


21-24 rue Georges Guynemer - 33290 Blanquefort
 contact@chateaux-castel.com

CÔTES DE PROVENCE

CHÂTEAU D'ESCLANS

Garrus 2015 PROVENCE



Service : 12° C - Garde/Ageing : 2017
 Accords : quasi de veau aux aïelles.
 Commentaires : un vin rosé hors catégorie.
 Pairing: veal fillet with cranberries.
 Comments: a rosé in a class of its own.

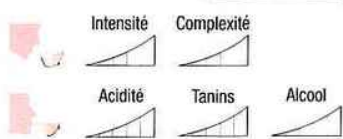


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CÔTES DE PROVENCE

CHÂTEAU D'ESCLANS

Whispering Angel 2016 PROVENCE



Service : 10° C - Garde/Ageing : 2017
 Accords : gambas grillées.
 Commentaires : nez délicat et subtil. Une belle concentration, un bel équilibre, aromatique.
 Pairing: grilled gambas. Comments: delicate and subtle nose. Nice concentration, good balance, aromatic.

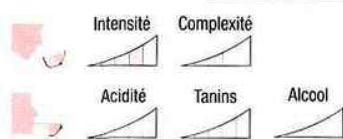


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CÔTES DE PROVENCE

FIGUIÈRE

Première 2016 PROVENCE



Service : 10° C - Garde/Ageing : 2017
 Accords : une bouillabaisse.
 Commentaires : un joli flacon, plein de fraîcheur et de subtilité.
 Pairing: bouillabaisse. Comments: a nice flask, full of freshness and subtility



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The Rosé Wave Keeps Building

BY JOSH RAYNOLDS | AUGUST 9, 2017

As incredible as it may seem, worldwide demand for rosé seems to actually be increasing beyond what were already historical highs. While many experienced members of the trade have been fearful of market saturation and consumer ennui or even burnout, according to importers, retailers and sommeliers that I've spoken to recently, that just hasn't happened.

Looking back on the hundreds of pink wines that I tasted for this year's coverage, I am at turns impressed by the category's consistency and a bit disappointed in how few of the wines were genuinely outstanding. While there is no question that it's far easier to blindly grab a serviceable Rosé off the shelf today than ever before, it's not much easier to find one that'll really turn your head, percentage-wise, than in years past.



It's surprising, in many ways, that this is the case as there is ample evidence that plenty of consumers are clearly happy to drop big bucks for pink wines these days. The average cost per bottle for Rosés has been climbing almost as fast as production, export and import numbers, and that's especially true for French versions in general and Provence renditions in particular. Wines from well-known, high-end estates such as Domaines Tempier, Pibarnon and Ott are often on allocation and, while a handful of other producers have joined them in the upper-tier end of the market, demand-wise, their number pales next to the sheer mass of lower-end bottlings that now available.

My advice, as with all wine regions outside the US, is to pay close attention to the importers as the best ones have too much reputation at stake to mess around with mediocre wines from anywhere. This year, as is usually the case, I tried quite a number of excellent entry-level Rosés from less well-known regions that were selected by serious importers. I often preferred those wines to many others made by obscure producers from famous areas like Côtes de Provence and Sancerre that are simply riding into the market on the category's current wave of popularity. What's written on the back label is often as, or even more, important than what is written on the front.

2016 Figuière Rosé Signature Magali (Côtes de Provence)

Pale orange. Vibrant and sharply focused on the nose, displaying mineral-accented strawberry and orange zest scents and a hint of honeysuckle. Nervy red berry and citrus fruit flavors deepen slowly on the back half while retaining energy. Clean and taut on the finish, which leaves a dusty mineral note behind.

-- Josh Raynolds 90 Josh Raynolds 2017 - 2020 \$18.00 Aug 2017