

Rosé & Co.



This trio of delicious duettes (rosé & red!) for **\$84.10** (before tax and after a **27% discount**) would normally sell for **\$115** (before tax)!!

Sorry, no other discounts apply.



WINERY: Mas de Libian
WINE: Cotes du Rhone Rosé "BuveZ'en"
GRAPE: {biodynamic} Grenache, Syrah, Counoise
REGION: Southern Rhone
COUNTRY: France
THE SKINNY: Tart Raspberry, Minerally Spice & White Pepper

Vibrant salmon in color and vibrantly crisp on the palate, this offering from the sisters Thibon is a beauty to behold and a refreshing pleasure to sip. The "BuveZ'en" is an impressive and delicious translation into rosé of the distinctive Grenache expression (albeit, in this case, sharing the spotlight with equal parts Syrah and Counoise) and the robust garrigue aromas that we've long adored in the estate's famous reds. Vive Le Libian! Vive la rosé!

Serving Suggestion: Sweet, spicy shrimp cocktail w/ celery, jalapeño, & cilantro. Deep fried corn on the cob w/ Szechuan peppercorn flair!



WINERY: Mas de Libian
WINE: "Vin de Pétanque" Rouge
GRAPE: {biodynamic} Grenache, Syrah
REGION: Southern Rhone
COUNTRY: France
THE SKINNY: Fresh Raspberry & Blueberry. Glou Glou-tastic!

Here, sisters Hélène & Catherine Thibon, the (bio)dynamic duo, showcase a more crushable side of the Rhone. The estate became certified biodynamic in 2005, yet Mas de Libian has been making organic wine since its start in 1670. The "Vin de Pétanque" is highly quaffable during the spring and summer months when "pétanque" season, the southern French equivalent of boccé, is in full swing!

Serving Suggestions: Pétanque/Boules/Boccé of course! Or with any rich grilled fair al fresco, especially burgers, tacos, pork chops and kebabs.



WINERY: Domaine Gouron
WINE: Chinon Rosé
GRAPE: {organic} Cabernet Franc
REGION: Middle Loire
COUNTRY: France
THE SKINNY: Cherry & Chocolate, Herbs, Pink Peppercorns

Gouron's tiny production of beautiful, dry Cabernet Franc rosé provides us with a tantalizing yearly treat. Perfumy aromas of autumnal, leafy spice and bits of chocolate make us salivate from the very first whiff and hint at the wine's finesse and silky texture. A joy from the moment the cork is popped, this razory and elegant pink has all the flavorful hallmarks of Cab Franc, and the bright acidity lingers for minutes.

Serving Suggestions: Roast turkey w/ sage, thyme, & lemony butter. Niçoise salad w/ poached salmon. Cucumber mint tabbouleh. & cheese.



WINERY: Domaine Gouron
WINE: Chinon Rouge
GRAPE: {organic} Cabernet Franc
REGION: Middle Loire
COUNTRY: France
THE SKINNY: Damson Plum & Currant, Forest Floor, Graphite

This is Cabernet Franc, the red star of France's Middle Loire. Five generations of Gourons have worked the estate, and their carefully tended vines yield quality over quantity! The cave for aging their wines is dug into a hillside, extending several hundred meters. Beautifully inky and fresh, it abounds with perfumy cassis, fleshy black cherry, autumnal leaves and moderate tannins!

Serving Suggestions: Roasted chicken thighs w/ a balsamic glaze & root vegetables. French onion soup w/ chanterelles & thyme (don't skimp on the Gruyère).



WINERY: Domaine La Granette
WINE: Piquepoul Noir Rosé "Picoti Picota"
GRAPE: {sustainable} Piquepoul Noir
REGION: Eastern Languedoc
COUNTRY: France
THE SKINNY: Ripe Strawberry, Blossomy Fragrance, Bright

Piquepoul Noir, an ancient Mediterranean varietal best known through its white mutation, Picpoul, was once much more prominent. Today, the grape is most often now encountered in minuscule percentages via high-end Chateaufort-du-Pape. This exotic rosé offers a rare opportunity to experience the grape in monologue-mode, showcasing spice and intensely floral aromas.

Serving Suggestions: Monkfish-centric bouillabaisse w/ saffron & fennel. Jerk sweet potato & black bean curry w/ demerara sugar & roasted red peppers.



WINERY: Domaine La Granette
WINE: Piquepoul Noir "CocoriKo"
GRAPE: {sustainable} Piquepoul Noir
REGION: Eastern Languedoc
COUNTRY: France
THE SKINNY: Pomegranate & Dried Goji, Zesty, Dusty Earth

Gleaming ruby in the glass and with a firm yet friendly freshness of red fruit, this delight offers us rare insight into the ancient Rhone variety, Piquepoul Noir. Many of us are familiar with the white-skinned variation responsible for the seafood-friendly summer sippers of Pinet, but this is the original version of the variety and once played a much larger role in the wines of Mediterranean France.

Serving Suggestions: Herb-encrusted chicken breasts stuffed w/ chevre. Chinese steamed buns w/ barbecue pork, leek, & shiitake mushroom.