



Join us for Saturday afternoon wine tastings, 2 to 6:30 p.m.

This Saturday, July 10th

Rockin' Rosés III

Frédéric Magnien Bourgogne Rosé, 2009

Based in the Côte d'Or village of Morey-St-Denis, Frederic Magnien produces village and premier cru wines from Gevrey-Chambertin and Chambolle-Musigny, hallowed ground for Burgundy lovers. From these vineyards, Magnien sets aside a small amount of grapes for this elegant rosé. Pale rosebud in color, this finely balanced rosé has subtle flavors of raspberry, cranberry and watermelon. Not much Pinot Noir rosé is made in Burgundy and even less makes it out of France, so get this while it lasts.

Reg. \$15.99 Special \$14.39

Gobelsburger Rosé, Cistercien, 2009

While, for many, Austria is white wine country, it does have excellent red wines and three distinctive red grape varieties: St. Laurent, Zweigelt and Blaufrankisch. Two of these, St. Laurent and Zweigelt, make this light, brisk, refreshing rosé from Michael Moosbrugger at Schloss Gobelsburg. With crisp flavors of mixed berries and pomegranate, this would be just right with spicy grilled shrimp.

Reg. \$14.99 Special \$13.49

Château de Lancyre Rosé, Pic Saint-Loup, 2009

Built in the 1500s, Château de Lancyre has been producing wine since its beginning. Located in Pic Saint-Loup, regarded as the Languedoc's best wine district, Château de Lancyre has emerged as one of the top wine estates there. A blend of 50% Syrah, 40% Grenache, 10% Cinsault, this is a bold rosé with hints of *garrigue* (thyme, lavender, rosemary) and flavors of ripe raspberries and Rainier cherries. Great with stuffed tomatoes or grilled salmon with tomatoes and herbs.

Reg. \$17.99 Special \$16.19

Domaine Lafond Tavel, 2009

When it comes to classic rosé, Tavel is a historic name. Tavel is the only wine appellation in France totally devoted to rosé. Imported by Alain Juguenet whose portfolio of Châteauneuf-du-Pape estates is brilliant, Domaine Lafond is the only rosé he brings to the U.S. Deeper in color than many other rosés with a bright raspberry hue, this is a vigorous blend of Grenache (60%), Cinsault (15%), Clairette (9%), Syrah (5%), Grenache Blanc (5%), Carignan (3%), Mourvèdre (1%), Picpoul (1%), and Bourboulenc (1%). Sippingly delicious.

Reg. \$20.99 Special \$18.89

- By Jeff Gledhill

Special pricing applies the day of the tasting only

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