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Senior editor and tasting director Bruce Sanderson joined Wine Spectator in 1993. His tasting beats are Burgundy, Champagne, Italy and Germany.



Late Summer Is Time for Rosé Château de Pourcieux Côtes de Provence Rosé 2009

Bruce Sanderson

Posted: September 2, 2010

There's nothing like a chilled rosé to drink with the salads and light dishes I enjoy during summer. The well-defined fruit and dry, spice- and mineral-tinged profiles of these wines—particularly the versions from southern France's Provence region—match well with a salade Niçoise, summer bean salad or charcuterie plate.

A week ago, I prepared *insalata caprese* with some fresh buffalo milk mozzarella and opened a Château de Pourcieux Côtes de Provence Rosé 2009. A light salmon pink, the wine evoked aromas of watermelon and spices. It was ripe and round on the palate, dry, with strawberry and watermelon flavors, though it lacked a little zip on the finish. I rated it 87 points, non-blind.

The rosé was juicy enough to offset the richness of the cheese, while its spice and dry profile kept it from getting lost in the green bite of the basil.

WineSpectator.com members: Read the original blind-tasting review for Château de Pourcieux Côtes de Provence Rosé 2009 (88, \$15).

- Plus, get our quick list of Top Values among rosés from around the world.

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John & Sandie Amundson — Las Vegas, NV, USA — September 2, 2010 9:36am ET

A rose with a nice salad sounds very good, but if you want to go 'great', try that rose with a nice margherite pizza (pardon my spelling). Bon appetit!