



**PERRIN RÉSERVE  
ROSÉ 2009**

AC Côtes du Rhône, France

From the family behind Château de Beaucastel comes this very popular rosé. Sourced from the Perrin Brothers' southern Rhône vineyards, this versatile cherry- and strawberry-scented rosé is an excellent companion for cucumber sandwiches, seafood appetizers or other light garden-party fare.

719062 (XD) 750 mL  
\$15.95

**CHÂTEAU LA CROIX  
DE QUEYNAC  
BORDEAUX ROSÉ 2009**

AC, Bordeaux, France  
(Stéphane et Paola Gabard,  
Prop.-Récolt.)

TASTING NOTE: Aromas of redcurrant, sweet red cherry, limeade and a hint of Ribena juice. Dry and fruity with gentle acids for structure. Fairly lengthy, fruity finish. This is a good choice for lamb burgers or chicken satay. (VINTAGES panel, March 2010)

119529 (XD) 750 mL  
\$13.95

**DOMAINE LAFAGE  
PARFUM DE VIGNES  
ROSÉ 2009**

AC Côtes du Roussillon,  
Midi, France

TASTING NOTE: Spring flowers, candied orange rind, garrigue and candied apple are the prime aromas. Dry, fruity (good aroma replays), round and ripe with a long finish. Try it with grilled chorizo sausage, cajun chicken, stuffed peppers or a three-bean salad. (VINTAGES panel, March 2010)

167528 (XD) 750 mL  
\$14.95

**New at VINTAGES**

**CHÂTEAU D'AQUÉRIA  
ROSÉ TAVEL 2009**

AC, Rhône, France

TASTING NOTE: Rosehips, watermelon and rose petals dominate this gorgeous rosé. Dry and fruity with a hint of tanginess on the mid-palate that brings the whole package together. Enjoy this medium-bodied, medium-finishing wine with grilled vegetables such as eggplant slices or portobello mushrooms drizzled with balsamic vinegar. (VINTAGES panel, March 2010)

319368 (XD) 750 mL  
\$18.95

**CHÂTEAU LA TOUR DE  
L'ÉVÊQUE ROSÉ 2009**

AC Côtes de Provence,  
France, Vendanges Manuelles  
(Régine Sumeire,  
Prop.-Récolt.)

TASTING NOTE: This pretty Provence rose never disappoints, delivering the goods year after year. Look for aromas of strawberry, light cherry, fresh herbs and mineral. Fairly dry with a hint of residual sugar coming on in mid-palate to give the wine a touch more intensity. Its crisp and fruity finish is quite refreshing. Serve it with pan-fried freshwater fish and a summer salad. (VINTAGES panel, March 2010)

319392 (D) 750 mL  
\$18.95

**On the Back Cover**

# Ooh la la

French rosés come in a variety of classic styles, with the best-known examples from France's sunny South. Quite versatile, they are *très délicieux* with sautéed scallops, stuffed bell peppers, chicken satay or gourmet pizza.

