Pétale de Rose®
MIS EN BOUTEILLE AU CHÂTEAU
LA TOUR DE L'ÉVÊQUE®
2015
Provence Cru Classé

Provence is the only area outside of Bordeaux that classifies its estates (everywhere else it’s the vineyards). In 1955 the Provence Cru Classé system was established, this was well before the area was given formal appellation status (1975). Today there are 14 Crus Classés, which represent the crème of the region.

Provence Rosé at its best!

Sainte Marguerite
 Côtes de Provence 2015
 $35.00

The Fayard family, hands on owners of Sainte Marguerite, have a reputation for quality second to none. Without doubt it is their influence that has seen the area of La Londe-les-Maures rise in both prestige and importance, and now it has been given its own sub appellation. Top Wine!

Sainte Marguerite
‘Symphonie’
 Côtes de Provence 2015
 $45.00

The standard Cru Classe is a top wine, however this extremely small production reserve cuvee is in a world of its own. A stunning wine that redefines how good rosé can be.

Galoupet
 Côtes de Provence 2015
 $33.00

Another Cru Classé in the sub region of La Londe-les-Maures, a delicate pale pink rosé with intense yet delicious flavours, and a wonderfully dry and elegant finish.

Roubine
 Côtes de Provence 2015
 $33.00

If you ever get the chance, don’t miss an opportunity to visit Château Roubine. The larger than life Valerie Rouselle is a brilliant host and the wine is delicious, fine and delicate. A class act.
Provence Premium

Provence is the world’s largest wine region specialising in dry rosé. Of 27,000 hectares of vineyard in Provence 88% is used for rosé. The consumption of rosé in France has tripled since the nineties, rising from representing 10% of the total wine consumption to 30% in just two decades. France is the largest producer of rosé in the world, and Provence produces an impressive half of this annual quantity. More than 25% of the world’s rosé is produced in France!

Tour de l’Évêque ‘Pétale de Rose’
Côtes de Provence 2015
$39.00

Regine Sumeire is making extraordinary wines here. The most pale of onion skin colours, complex, dry and lingering. Simply superb! It’s not unusual to see this wine gracing the tables of the elite in St Tropez, Nice and Monaco.

La Garenne
Bandol 2015
$39.00

The rocky terraces that look down on the sea around this small Mediterranean port are planted with Mourvèdre and many of the Roses are cult wines. Great mid-palate weight and a mouth-parchingly dry finish. Brilliant!

Hermitage Saint-Martin
Côtes de Provence 2015
$34.00

One of our favourites, the estate of Enzo Fayard is situated in the most breathtakingly beautiful area on the border of the Cuers valley close to Puget. Everything about this wine exudes class, from the packaging to the very pale onion skin colour, and most importantly the taste. Bravo Enzo!
Provence

Provence is famous for its pale, elegant, floral, bone-dry rosés - beautiful both to taste and to look at. Colours range from a barely-there tint known as onion skin through to a golden salmon. Very versatile with a wide range of foods and equally lovely as an apéritif.

Roubine ‘La Vie en Rose’
Côtes de Provence 2015
$26.50

A 100% Tibouren from Cru Classé Château Roubine. Fresh red fruits leap from the glass, a lively personality with a mouthwatering crisp finish. This Rose is meant to be enjoyed.

Houchart ‘Sainte Victoire’
Côtes de Provence 2015
$24.50

Driving on the motorway from Aix to Nice, your view to the left is dominated by the impressive, monolithic outcrop of Sainte Victoire. The barren, rocky slopes and poor soils of the surrounding countryside are the ideal conditions for making dry, mineral-driven rosés.

Gassier
Coteaux d’Aix-en-Provence 2015
$24.00

The countryside around Aix-en-Provence produces 16% of all the Provence rosés. This organic beauty is the archetypal French rosé, very pale with floral notes and dry, long finish.
Provence

The three ways to make rosé:
• The most favoured method is to crush red grapes and let the skins stay in contact with the juice for a short time.
• Saignée (pronounced “sen-yay”), where some juice is bled off from a red wine fermentation tank.
• To mix red and white wine, illegal everywhere in France except Champagne.

Les Embruns
Sable de Camargue 2015
$19.00

At the western edge of Provence is the estuary of the Rhône river, the Camargue. The soils here are sandy and barely above sea level. Organically farmed, this rosé has the palest gris colour and is almost too easy to drink.

Villa Aix
Coteaux d’Aix-en-Provence 2015
$22.00

The limestone and clay soils near Aix-en-Provence give wonderfully fresh, fruity, mineral driven rosés. The Villa Aix is the perfect match for charcuterie, grilled fish or white meats.

Castel des Maures
Côtes de Provence 2015
$21.00

Without doubt one of the best buys! 50% Grenache, 50% Cinsault Very pale, as if it has just been gently kissed with colour.

Le Galoupet
Coteaux d’Aix-en-Provence 2015
$27.50

The vibrant cultural mecca of Aix-en-Provence has seen many literary and artistic greats – Cézanne, Picasso, Zola and Hemmingway to name a few. They frequented the many bars and cafés, and a rosé was never far from hand. Today little has changed. This beauty is produced by the Cru Classé Château Galoupet.
Haute Provence

Just to the north of Provence is the area we call the Southern Rhone which is technically Haute Provence. Grenache is the main Grape here and the crowning glory is the one they call the “King of Rosés” – Tavel.

Mourgues du Grès
‘Fleur d’Églantine’
Costières de Nîmes 2015
$21.00
Made in a different style to its more serious big brother the “Galets Rosés”. This is all light and playful, the perfect aperitif rosé.

Prieuré de Montézargues
Tavel 2015
$33.00
No French rosé selection would be complete without the “King of Rosés”. The appellation sits on the west bank of the Rhône opposite Chateauneuf-du-Pape. Big, bold and deeply coloured, this wine cries out for food, the perfect match for grilled fish or a goats cheese salad.

Mourgues du Grès
‘Galets Rosés’
Costières de Nîmes 2015
$23.00
This Syrah-based rosé is made by saignée. Very intense and dry, it has an avid follower in US wine critic Robert Parker who always stocks up on a case or two. If it’s good enough for him...

Fazi
Corsica 2015
$18.50
The extremely rugged Corsica, in the middle of the Mediterranean, might not want to be French but French it is. The highly aromatic local grape Sciaccarellu is the base for this rosé, giving a translucent pink colour and a finish that leaves you parched and wanting more.
More great rosés

Although the rosé scene in France is dominated by Provence, virtually every area produces some rosé. Here are some of what the rest of France has to offer from the Loire in the north to the Languedoc in the south.

**Le Paradou**

Cinsault Rosé 2015

$17.00

Cinsault is a black grape with white juice, very poor in tannin and with a juicy flesh, it is ideal for making rosé! The perfect match for Mediterranean cuisine due to its balance and freshness.

**Lascaux**

Coteaux du Languedoc 2015

$24.50

In the limestone hills north of Montpellier, the temperatures are a little cooler, which gives a certain elegance and subtlety to the wines. And Jean-Benoit Cavalier has used this to his advantage, a rosé with great depth and a gorgeous bone dry finish.

**Lascaux**

Rosé d’Anjou 2015

$21.00

The Loire valley rosés from the district of Anjou have an enormous following always one of our first to sell out. Made from 70% Grolleau and 30% Gamay in an off-dry style this has great texture in the mouth and a finish that just keeps on and on.

**Félines Jourdan**

Coteaux du Languedoc 2015

$18.50

Here the Mediterranean actually comes to the very edge of the vineyard. You see the oyster farms, and smell the sea. All you need is a glass of rosé.

**Carbonneau ‘Lulu’**

Bordeaux 2015

$20.00

The rosés from Bordeaux are made from Merlot and Cabernet. They have great fruit and texture, but still with that dry finish.

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Champagne / Méthode

There is nothing more festive than Champagne rosé - guaranteed to put a smile on your face!
Very few Champagne rosés are produced, and far from being frivolous most have a serious edge that encourages pairing with food.
Champagne is the only appellation where it is legal to blend red and white to make a rosé.

Gatinois Champagne
Grand Cru ‘Ay’ Brut
$85.00
Based in the grand cru village of Ay, it’s all Grand Cru fruit, and 90% Pinot Noir. This is a serious full-bodied rosé with layers of flavours and aromas, and good yeast autolysis. A tiny artisan Champagne that everyone is talking about.

Boizel Champagne
Brut
$90.00
There are five generations of Champagne passion and expertise at what is still a family owned and operated house. This is deliciously fresh and would serve equally well either as an aperitif or with light foods.

Falmet Champagne
Tentation Brut
$99.00
The very attractive and engaging Nathalie Falmet is based in the Côte des Bar, and it’s not just her looks that are turning heads. Hugely rated by critics everywhere.

Monmousseau
Touraine Brut
$25.00
Outside of Champagne a huge amount of vins mousseux, Méthode champenoise, and Methode traditionelle is made. Some are very good and some are very bad. For us this is our go to wine. Keep a six pack at home at all times for unexpected visitors.

www.mvauron.co.nz
Maison Vauron Limited, 5 McColl St, Newmarket - PO Box 8471 Symonds St, Auckland 1150 / t: 09 529 0157 / f: 09 5249187
Rosé List

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