

Our thirst for rosé wine continues — and what better way to enjoy the summer than relaxing in the sun with a glass of pink in your hand?

# Will Lyons

With the summer in full swing, many of you will have headed away on holiday for a few weeks of sun and relaxation, all washed down with a pale, tangy holiday wine.

At this time of year, I always look to the Mediterranean for inspiration. One of my favourite dishes is bourride, a simpler version of bouillabaisse that is often made with sea bass, gurnard and sea bream. It is served with aioli, a rich mayonnaise laced with garlic, otherwise known as the butter of Provence. I always add a little parsley, too. I like nothing better than to eat it with warm vegetables and torn-off pieces of baguette.

When this is on the menu and the sun is beating down, there is really only one wine to serve: rosé, straight from the ice bucket with, as the wine writer Hugh Johnson describes, beads of sweat trickling down the side of the bottle.

Rosé has come a long way in recent years. Although you can still find the

semi-sweet, mass-market stuff, today our supermarket shelves and independent wine merchants are creaking with seriously grown-up examples from Spain, Australia, Argentina and further afield.

My favourites have always been the pale, crisp, dry, savoury wines from Provence. There, amid the olive groves and pastel-coloured houses that dot the coastline, the greatest examples are to be found. Their colour, or blush — I prefer my rosés to be as pale as possible — comes from skin contact. Grape juice is colourless, but if you leave the skins of red grapes with the juice during fermentation you get an attractive copper colour.

In Provence, the best wines combine clear, crisp acidity with a gentle perfume and just enough spicy savouriness to match with food.

Look out for Château Léoube, Domaines Ott, Domaine Tempier, Château d'Esclans, Miraval and Domaine de Rimauresq.

These are not wines that need a lot of thought, and therein lies their charm. Kick back and enjoy your holiday as you pull the cork on a second bottle. ■

Editor's pick

## Will's picks



**2015 MIRABEAU EN PROVENCE ROSE, COTES DE PROVENCE**

**£9.79** Waitrose  
Made by an Englishman in Provence, this throws up crunchy red fruit, finishing dry, crisp and clean.

**2015 CHENE BLEU ROSE, FRANCE**

**£22.60** hedonism.co.uk

A beautiful salmon-pink wine, with an inviting, floral nose. It's replete with summer fruits and has a magical dry, delicate finish.



**2015 MUGA RIOJA ROSADO, SPAIN**

**£9.89 (in a mix of six)** Majestic

Made in Spain's famous Rioja region, this is a rich, deep rosé, with strong notes of raspberry and spices, underpinned with a pleasing, crisp acidity.



**2015 DOMAINE DE TERREBRUNE, BANDOL, FRANCE**

**£20.99** agwines.com

Always a favourite of mine, it has a multitude of flavours, lovely acidity and a long, dry finish.



**2015 RAMON BILBAO RIOJA ROSADO, SPAIN**

**£9.45** nywines.co.uk

Salmon pink and fresh on the nose, this has an attractive floral perfume. Once sipped, there is a long, silky, fruity mouthfeel. Superb.



**2015 RESERVE DU BOULAS COTES DU RHONE ROSE, FRANCE**

**£8.50** Marks & Spencer

A gorgeous drop, it immediately impresses with a gentle perfume of red fruits.



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Will has worked exclusively with the Sunday Times Wine Club to select a superb case of rosé for you to enjoy. Order your case for £83.88, saving £48 on 12 bottles, and read his tasting notes, all at [sundaytimeswineclub.co.uk/thedish](http://sundaytimeswineclub.co.uk/thedish)



JASON ALDEN FOR THE DISH

“Rosé doesn't need a lot of thought — and that's its charm”