

*Bristol Farms*

# DISCOVER:

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## ROSÉ

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This month, we've decided to change our Discover format. Rather than focus on a single winery, we are going to highlight an entire category. Since June 23rd is National Rosé Day, it's the perfect month to (re)discover this light and refreshing varietal. From seasonal fruits to roasted chicken to a variety of seafood dishes, Rosé is one of the most versatile wines that can be paired with many different foods. As we enjoy longer days, warmer weather, and get together with friends and family, I can't think of a better category than Rosé to kick things off. Enjoy sipping on these four exciting French Rosé wines we're featuring!

Tony Porras, CSW, Director of Wine, Beer & Spirits

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### **WHISPERING ANGEL ROSÉ**

REG \$29.99 SPECIAL \$23.99

Hailing from Provence, Whispering Angel Rosé is made from a blend of Grenache, Cinsault, and Rolle grapes. This wine expresses bright berry and floral notes along with a clean, refreshing, and balanced mouthfeel.

### **TRIENNES ROSÉ**

REG \$18.99 SPECIAL \$14.99

Also made in Provence, this is a blend made mostly from Cinsault along with a little Grenache and Syrah. Triennes Rosé boasts aromas of strawberries and white flowers with a hint of vanilla. This is a fresh and inviting wine with lots of minerality on the palate.

### **CAMPUGET ROSÉ**

REG \$14.99 SPECIAL \$10.99

Campuget Rosé comes from Costieres de Nimes in Southern Rhone. It is made from mostly Syrah and some Grenache, featuring aromatics of red berries, peaches, and nectarines. This wine also has a lively, refreshing, and incredibly balanced palate.

### **MIRAVAL ROSÉ**

REG \$33.99 SPECIAL \$22.99

One of the best Rosé wines from Provence, Miraval Rosé is made from a blend of Cinsault, Grenache, Syrah, and Rolle. This wine is serious and complex, bursting with notes of raspberry, wild strawberry, and citrus. It is an expertly crafted wine that is impeccably balanced and full of red fruit and minerality on the palate.

