

# KONFEKT

The Magazine for Sharp Dressing, Drinking, Dining, Travel & Design.



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## The Wine Column

### EUROPE

## Let's drink pink

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There has been a revolution in the creation and perception of pink wine, which are no longer dismissed as the cheap'n'cheerful cousins of more serious white and red but valued for the artistry, technical virtuosity and sheer passion of their new generation of makers.

The world needs colour more than ever and no wine pleases the eye like the soft blush of rosé. Pink is the drink – and not just in summer. The past few years have seen a rosé renaissance that transcends its winning hue.

Until recently, rosé stood in the shadow of red and white wine. In 1971, Julian Jeffs wrote, rather unkindly, in *The Wines of Europe* that "pink wines" were a "very cheap beverage undoubtedly blended in France by wholesale merchants using a mixture of red and white wines". Four years later, Pamela Vandyke-Price, the first woman in the UK to write seriously about wine, noted that "pink wine was made to give pleasure" in "a light-hearted way". "No one has ever sat discussing a pink wine for more than a few minutes." *Au contraire*.

Vandyke-Price might blush in her grave to see how much the premium rosé market has grown since then. Wineries are trying to vinify rosé and are investing in expensive production methods such as barrel ageing, ageing in amphorae or concrete eggs – as well as ageing the wines in the bottle before releasing them. Some of these wines are now collectors' items, such as the Tondonia (*see right*). Today gourmets can find pink wine that is worthy of their roast or grill. Rosé isn't just the perfect tippie for gatherings on warm summer terraces, it can also be a versatile partner to vegetarian cooking or Mediterranean dishes. In short, rosé has become a serious wine that's well worth talking about.

Pink-tippie champions should also thank Angelina Jolie and Brad Pitt for their rosé, Miraval, which won over many of pink wine's sternest critics. Now a host of Hollywood names are investing in quality rosé projects, including John Malkovich (Les Quelles de la Coste), Sarah Jessica Parker (Invivo), Sting (Beppe Rosato) and Cameron Diaz (Avaline). I am all for this pink evolution: it contains a positive, creative force that the world of wine has not seen for an age, like an upstart rookie punching well above its weight on the world stage.

These days I always have a bottle of rosé in the fridge. The very sight of a glass of blush banishes any worries. That's why I'd like to nominate "think pink" or even "drink pink" as our summer motto. ——— K



**Studio by Miraval 2019, Miraval (France)**  
Made from cinsault, grenache noir and tibouren. Named after the popular recording studio built here by the Domaine's previous owner, jazz pianist Jacques Loussier, now rosé is the main draw. [miraval.com](http://miraval.com)



**Rosé Château de Selle 2019, Domaines Ott, Côtes de Provence (France)**  
A blend of grenache, cinsault, mourvèdre and syrah that's delightful with shellfish and vegetarian dishes. It's one of the finest high-quality rosés. [domaines-ott.com](http://domaines-ott.com)



**Whispering Angel 2020, Château d'Esclans, Côtes de Provence (France)**  
The benchmark for the new rosés, made from grenache, rolle, cinsault, syrah and mourvèdre for a fresh, silky, light finish so luxurious that LVMH bought into the winery. [esclans.com](http://esclans.com)



**Rosa Dolce & Gabbana and Donnafugata 2020, DOC Sicilia (Italy)**  
D&G and Donnafugata have blended nerello mascalese and nocera for notes of white rose, bergamot and white peach. The result is fresh and juicy. [donnafugata.it](http://donnafugata.it)



**Viña Tondonia Rosé Gran Reserva 2010**  
Garnacho, tempranillo and viura are barrel-aged for this rare rosé that's made only in exceptional years. Collectors hoard most of the stock. Nab one for spicy cinnamon and floral notes. [lopezdeheredia.com](http://lopezdeheredia.com)



**Oeil de Perdrix 2019, Château d'Auvergnier (Switzerland)**  
A pure pinot noir from the 400-year-old d'Auvergnier estate in Neuchâtel. Light in body with berry aromatics and a hint of pepper. Named for the shade of a partridge's eyes. [chateau-auvergnier.ch](http://chateau-auvergnier.ch)



**Lezèr Rosé 2019, Foradori, Trento (Italy)**  
Foradori is a pioneer of Italian biodynamic wine. This vibrant, dark rosé is made from teroldego and vinified as a "Triple A" (agricultural workers, artisans and artists) natural wine, organic and true-to-territory. [agricolatoradori.com](http://agricolatoradori.com)



**Rosato Cerasuolo 2018, Valentini, DOC Abruzzo (Italy)**  
A rare and precious montepulciano rosé, which is fermented in oak barrels without filtration or temperature control for a year, then aged in bottles for between 18 months and two years.