



Marco Giovanetti, June 5 2018

Pairing rosé wine with pizza

Pétale de Rose Côtes de Provence 2017 \$20.95

Château la Tour de l'Évêque Rosé is owned by the highly respected Régine Sumeire, third-generation Côtes de Provence winemaker, whose family owns at least three other wineries in Provence. The Sumeires were pioneers in the wine business in Provence, developing early on what has been described to as a “winemaking empire” in the Var département of Provence.

Régine is one of the first women winemakers in Provence and the recipient of many accolades including being selected by her peers to be a Chevalier-ranked member of the Académie du Vin de France. And, more important, Régine was instrumental in creating “Pétale de Rose,” the name she christened her two rosé cuvées that are produced using a specific vinification process—apparently unique in Provence—that results in a particularly pale translucent color of rosé

Aromas of red currants, red peaches complemented by wild strawberries, fresh aromatic herbs and tobacco leaf. Very elegant and fresh with flavors reminiscent of white flowers such as peonies and white lilacs. Very long and persistent finale.

Pizza pairing: scallop, bacon and spinach pizza.

