10 BRILLIANT ROSÉS THAT WON'T BREAK THE BANK

8th August, 2017 by Patrick Schmitt

(https://www.thedrinksbusiness.com/2017/08/10-brilliant-roses-that-wont-break-the-bank/2/)

 $Next \rightarrow$

We bring you ten of the best-performing pink wines under £15 from The Drinks Business Rosé Masters 2017 – including delicious examples from France and Spain, and one from Turkey too. By *Patrick Schmitt MW*.



Over the following pages we have selected the top-scoring wines among the sub-£15 samples from our Global Rosé Masters 2017

(https://www.thedrinksbusiness.com/2017/08/rose-masters-2017-the-results/) – highlighting the quality available at lower price points.

Each of these wines has achieved a Gold medal in the competition, which is a highly impressive accolade due to the rigorous nature of our judging process and the exacting palates of our judges – who are listed below.

The ten rosés that feature come from a range of regions, but all of them are from Europe, while, highlighting the importance of freshness in this wine style, each example is from the 2016

vintage.

While the majority of the wines are bone dry, we have included two examples with a touch of sweetness – a little bit of residual sugar adds a desirable richness and weight to rosé, as long as its balanced by a palate-cleansing freshness.

As one might expect, pink wines from Provence did dominate the Gold medal winners, but beyond southern France, the judges were highly impressed with the quality achieved in Spain at lower prices.

In particular, Rioja proved itself a first-rate source of good-value rosé based on Grenache and Tempranillo.

Each of these wines were been judged blind, allowing our experts to asses them purely for quality without prejudice about their brand.

The rosés were tasted over the course of one day at Bumpkin in London's South Kensington on 17 May.

While this is just a selection of the top-performers for under £15, you can see all the medal-winners in The Drinks Business Rosé Masters by clicking here (https://www.thedrinksbusiness.com/2017/08/rose-masters-2017-the-results/).



The judges in the Global Rosé Masters 2017: **Top row (left to right)** • Patrick Schmitt MW, editor-in-chief, *the drinks business* • Antony Moss MW, director of strategic planning, WSET
• Jonathan Pedley MW, wine lecturer and consultant • Christine Parkinson, group head of wine, The Hakkasan Group • Clive Barlow MW, wine trainer and consultant • Clément Robert
MS, group head sommelier and wine buyer, 28°-50° **Bottom row (left to right)** • Elizabeth Gabay MW, wine writer, Provençal rosé specialist • Dee Blackstock MW, wine buyer and
consultant • Beverly Blanning MW, wine writer and lecturer • Patricia Stefanowicz MW, wine educator and consultant

f	155	y	in	82	0	2	G+	1	
		(https://www.thedrinksbusiness.com/2017/08/10-brilliant-roses-that-wont-break-the-bank/2/)						Next →	

Leave a Reply

Your email address will not be published. Required fields are marked *

Comment

Name *
Email *

Please note that comments are subject to our posting guidelines (https://www.thedrinksbusiness.com/posting-guidelines/) in accordance with the Defamation Act 2013. Posts containing swear words, discrimination, offensive language and libellous or defamatory comments will not be approved.

Post Comment

Website

Cookie Policy (https://www.thedrinksbusiness.com/about-cookies) | Please drink responsibly (http://www.drinkaware.co.uk) | Log in (https://www.thedrinksbusiness.com/wordpress/wp-login.php?redirect_to=https%3A%2F%2Fwww.thedrinksbusiness.com)
© 2017 Union Press Ltd | Wigglesworth House, Fourth Floor, 69 Southwark Bridge Road, London, SE1 9HH, UK | Registered in England and Wales No. 03606414 | Tel: +44 (0)20 7802

10 BRILLIANT ROSÉS THAT WON'T BREAK THE BANK

8th August, 2017 by Patrick Schmitt

3. M-G Rosé Grande Cuvée, 2016



The style: Dry rosé

The medal: Gold

The price: Approx £14

The sugar content: 1g/l

The producer: Maison Gutowski

The source: Provence, France

The grapes: 40% Grenache, 35% Syrah, 15% Cinsault, 10% Rolle

The taste: This may have modern packaging, but this is classic Provencal rosé with masses of crushed red berries, and a touch of peach and nectarine too, along with a bright, fresh, slightly crunchy fruit finish. Well-made, with the lovely delicate ripe berry fruit that makes pinks from Provence so popular.

f 155 **y in** 82 **0** 2 **G**+ 1