



The 30 Second Wine Advisor

Beaujolais in pink

Today's Tasting Report

Domaine de Vissoux 2011 "Les Griottes" Beaujolais Rosé

Transparent pale pink-rose color. Good, subtle scents of wild raspberries and fresh tarragon. Bone-dry, fresh and subtle red-fruit and herbal flavors follow the nose with crisp acidity and gentle 12% alcohol content; finishing with light red-berry flavors, a whiff of fresh herbs and a hint of lime zest, tart and clean. U.S. importer: Weygandt-Metzler, Unionville, Pa. (May 30, 2012)

FOOD MATCH: This crisp, refreshing rosé is versatile with food. The winery suggests serving it with appetizers, salads, grilled meats, barbecue, seafood, savory pastries, fish and fish terrine and, it says, "ideal with Exotic cuisines including West Indian and Asian." I took them up on that idea with a spicy Ethiopian kale stew, *Gomen Wat*, and was delighted with the pairing.

WHEN TO DRINK: This fresh and youthful delight is going to be best while it's young. I'd plan to drink the 2011 this summer and look for the 2012 next year.

VALUE: This local price, right on the \$15 national median reported on Wine-Searcher.com, is more than fair for this delicious rosé.

PRONUNCIATION:

Les Griottes = "Lay Gree-oat"

Beaujolais = "Bow-zho-lay"

WEB LINK:

The winery website is published in French, English, Russian and Chinese. Here's a link to the English-language fact sheet on "Les Griottes" Beaujolais Rosé .

FIND THIS WINE ONLINE:

I picked up this bottle from the "eco-friendly" shelf at the Whole Foods wine shop in Louisville, and would suggest checking this source first if you have a Whole Foods in your community.

Also, locate U.S. and international vendors and check prices for "Les Griottes" Beaujolais Rosé on Wine-Searcher.com.

