



# Le DrUnK roOster

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I must confess: the first time I drank rose wine was out of a box. I blame this 100% on the bad influence of a certain BFF. I think most of us have psychologically blocked their similar memories but, somewhere in the recesses of our minds, where the high school hijinks are kept buried, lurks a boxed wine of rose "incident". Don't be ashamed. You are not alone. Only through dedicated therapy (dedication to drinking delicious roses and as many as you can get your hands on) you MAY recover from the trauma of the rose in the box. (Boxed wine is not what it used to be; this is not an intention to knock boxed wine... merely the rose in it!) As the above under-duress-confession shows, rose is often times misaligned and misunderstood. Let me clear that up for you. Pink. Affordable. Delicious.

Stephanie

## Think Pink...Rose!



### In Fine Rose 2008

Cotes du Ventoux

A blend of 80% Grenache, 10% Syrah and 10% Cinsault.

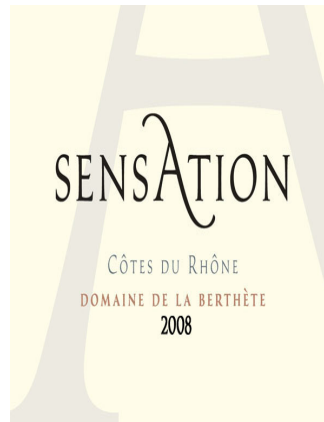
Nice bright pink color, a very soft, round and intensely fruity wine with a nice smooth mineral finish. A nose packed with red fruits (strawberry, cherry) for this wine, whose palate confirms the aromas revealed by the nose. A perfect expression of Southern France Rose! A lovely aromatic persistence! Serve cold (46.5°F).

Winemaker: Raphael Trouiller

Sustainable Farmed.

Hams, fish, pizzas and summer barbecues. Carolina BBQ!

SRP \$10-13



### Domaine de la Berthete Cotes du Rhône Rose 2008

Cotes du Rhone

A blend of 55% Cinsault, 25% Grenache, 15% Carignan and 5% Syrah.

Soft pale pink color for this rose with soft notes of fresh raspberry and strawberry and spices. A rich Rose, round, with a nice structure and a bright mineral finish. Serve cold (46.5°F).

Winemaker: Pascal Maillet

Sustainable Farmed.

Mezze vegetable dishes or wood fired pizza. Mediterranean or Lebanese cuisines!

SRP \$11-15



### Bodegas Tikalo Albaliza Rosado 2008

Tierra de Castilla

A blend of 50% Tempranillo, 25% Garnacha and 25% Cabernet Sauvignon.

Bright pink color with intense aroma of red fruit like raspberry. On the palate, this wine is fresh and round, with a perfect harmony between acidity and sweetness. It will delight you through the warm summer days.

Winemaker: Jose Miguel Medrano

Couscous with spicy vegetables, Salade Composee, Ethiopian or vegetarian cuisine!

SRP \$9-11

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## Understanding Rose Wine

Worldwide, dry rose wine is preferable to sweet. **Many consider dry Spanish and French rose wine to be some of the best in the world.**

The color of a rosé will be determined by the grapes used to make it. All kinds of red wine grapes are used to make rosé.

Rosé is made one of three ways.

In the first method, crushed red-skinned grapes remain in contact with the juice for a short period of time.

The grape skins are discarded when the grapes are pressed, rather than left throughout fermentation as with red wine making. The longer the skins are left in contact with the juice, the more intense the color of the final wine.

The second method, known as bleeding the vats, is used to impart more tannin and color to a red wine by removing some pink juice from red wine vats at an early stage.

This removed juice is then fermented separately, producing the rosé as a by-product of the red wine.

The third method is by blending, the simple mixing of red wine with white wine to impart color.

This method is discouraged in most wine growing regions and has even fallen out of vogue in Champagne, where it was once respected.



## Matching Rose with Food...



Rose wines offer an incredible versatility. They are perfectly matchable with appetizers, pasta, rice, fish, meat as well as cheese. Thanks to the smoothness of rose wines and to their appreciable crispness, certainly not excessive as in white wines, these wines can make excellent matchings with every dish of pasta where tomato sauce is used, as well as in stuffed pasta and pasta cooked in the oven, moreover, also with pizza and its many versions. The higher structure of rose wines compared to whites and their low quantity of tannins, therefore a lower astringency, is useful for recipes based on fish, in particular fish soups and roasted fish especially when it is richly seasoned and spiced. Rose wines are also suited for the matching with mushrooms and with dairy products, as well as with soft cheese. Rose wines, thanks to their characteristics, are well matchable with meat dishes as well, in particular white meat, from sautéed meat to roasted meat, even prepared with mushrooms or truffles. They are very pleasing with appetizers as well, even the ones made of fish. They are matchable with cold cuts, from lean ones to fatty ones, as well as with preparations based on vegetables, in particular vegetable puddings and the rich "parmigiana", lastly, they are very good with cereals and legumes.

***"That which we call a rose by any other name would smell as sweet."***

***William Shakespeare***

## Rose and Cheese

Delicate and sweet or dry and soft, rosé wine is the perfect accompaniment to balmy weather or refreshing conversation. Although each rosé has its own unique flavor profile, we have designed an assortment that matches wonderfully with a variety of styles. Find your own favorite among these delicious pairings:

- **Goat Cheddar:** From Cypress Grove Chèvre in California, comes this aged goat's milk cheddar. Sharp and smooth, this cheddar is aged a minimum of one year, giving it a complex, nutty flavor with a lemony finish.
- **Baita Friuli:** Baita is a tasty, firm-textured cow's milk cheese imported from Italy, which is aged for about five months. Rich, fruity, and spicy, Baita's flavor is reminiscent of Swiss Gruyère.
- **Brie:** You will absolutely love delicious, extra-creamy Brie from France.
- **White Stilton With Mango and Ginger:** English White Stilton, the young, immature cousin to the world-famous British blue cheese, is extra creamy and deliciously tangy but somehow unfinished all by itself, much like plain yogurt. Hence the need to introduce a fruit. After your first bite you will immediately recognize that the combination is a natural fit.



## Ventoux! Chez Serge

A few years ago, Philippe and I were caterwauling about the Ventoux in search of wine, food and fun. Seasonably distracted by Carpentras, one of the larger places of population within the Ventoux, the wise Frenchman suggested we seek sustenance in the "ville" rather than taking our chances on the back roads of the Rhone.

We parked our Renault on an avenue lined with trees of silvery bark and gnarled tree tops ever so reminiscent of an elderly woman's arthritic hands. Strolling down the narrow cobblestone streets we noticed a small black sign, unobtrusively stating **Serge**. Philippe glanced at me with those "we may have found dinner eyes" and nodded in the direction of the sign. We walked and walked and finally just when we were about to give up....voila! **Chez Serge** tucked away in back alley with large ornate iron gates enclosing its front terrace and beckoning us inside. Within its walls we found an elegantly appointed niche of 12 tables filled to the brim with laughter and pleasure.



**Chez Serge** is a unpretentious restaurant on the edge of the old part of Carpentras. It is a favorite lunch place for locals who flock here for the good food, fine wine and pleasing ambience. In summer, the first floor terrace is particularly popular. One of the reasons locals like this place is the very reasonable set price menus that are available. Think about a three course lunch which consists of an entrée like a beautiful terrine of young rabbit with a small salad and a plate of fine charcuterie, a main course like my delectable chicken simmered in red wine, and dessert of fromage blanc with a raspberry coulis followed by strong black espresso.

Some other things that have wowed us over the years (yes we go back every year!) caillettes with a rocket salad and a lovely, lovely dish of artichokes with duck livers and onion rings, perfect foie gras with lentils, yes lentils!, that will make your heart sing. A whole bass roasted perfectly and seasoned with roasted lemon. Some cepes served in a cocotte with an egg tasted of the forest floor from where they had recently been plucked. A pumpkin soup was livened with the most extraordinary salted pork and perfect gnocchi. We also enjoyed one of our favorite local

wines, which we first discovered at **Chez Serge**; the impressive and elegant Domaine Cascavel Amidyves rouge from the surrounding Cotes du Ventoux wine appellation. Made by the rising star of the Ventoux, Raphael Troullier. This fabulous wine is now available in the US as are the In Fine wines also made by Raphael; of which the rose is featured in this issue.

**Serge** is a local celebrity in Carpentras as you will soon discover when walking into his restaurant. The consummate host; **Serge Ghoukassian** has brought modern inventiveness that is unique, refined and energetic!

<http://www.chez-serge.com/>

<http://chez-serge.blogspot.com>

**Serge Ghoukassian, voted Gault & Millau's Sommelier of the Year for 2008.**



## Rooster Fun



**Le Drunk Rooster drinks pink all spring and summer!**



**He thinks rose wines are EGG-citing and so Fine; In Fine Wine Fine!**





## The Best of Provence

October 5-11 2009

### Mas de Cornud Saint Rémy-de-Provence, France

Join Elizabeth New of French Affaires, Nito and David Carpita of Mas de Cornud for a once-in-a-lifetime excursion to southern France. **Star restaurateur and wine expert Serge Ghokassian, voted Gault Millau's Sommelier of the Year for 2008**, will be part of this special trip to Provence. On our itinerary: the

delightful towns of Arles, St. Rémy and Aix-en-Provence; tours of vineyards of Châteauneuf-du-Pape and the **Ventoux region with Serge**; shopping open-air markets; cooking classes with Nito using the freshest of market ingredients; and of course, enjoying the spectacular landscape and ambiance of Provence. An unforgettable immersion into *l'art de vivre* of southern France. Trip cost covers everything except airfare to and from Paris and the high-speed train (TGV) from CDG airport or Gare de Lyon in central Paris to Avignon TGV station.

#### To Book:

<http://www.mascornud.com>



**Spend FRIDAY 9 October – MARKET DAY IN CARPENTRAS with Serge!**

You will soon discover when walking with him through the weekly farmer's market that he is celebrity of Carpentras. Visit the atelier of a famous pâtissier/chocolatier. After free time for shopping on your own, we rendez-vous for a cheese and wine pairing lunch at **Chez Serge**. Which will include the famous wines of Raphael Trouiller: Cascavel and In Fine, found in the US in fine establishments. Departing Carpentras, we set off with **Serge** to the picturesque foothills of Mount Ventoux for a visit to a boutique wine maker... Raphael Trouiller the rising star of the Ventoux.

## Drink Pink and Eat Well

### Salade Composee

- Jasmine rice
- Red, yellow, green bell pepper; diced
- 1 can garbanzo beans rinsed and drained
- 1 can corn, rinsed or drained
- Hard-boiled eggs; diced
- Diced Tomatoes
- Kalamata Olives
- Sharp Cheddar, Monterey Jack and Munster cheese in small cubes
- Chunks of tuna or ham
- Provençal herbs
- Vinaigrette (to make your own use black olive tapenade, olive oil and sea salt)

Toss rice in a bowl with all ingredients. Serve warm or chill in refrigerator minimum 2 hours or overnight. Drizzle vinaigrette over individual servings and sprinkle with Provençal herbs. Serve with French bread and a chilled **In Fine rose, Sensation rose or Alabaliza rosado!**



### Quinoa du Sud

- Red Quinoa
- Portabella Mushrooms and garlic; whole/diced
- Leeks, diced raw
- Tomatoes, diced raw

Broil whole mushrooms in oven with diced garlic on top of them; gills up. Saute leeks and tomatoes in olive oil and sea salt. Make quinoa. Toss leeks and tomatoes together quinoa and some parsley and tarragon. Spoon the quinoa onto plates, and top with two mushrooms each. Drizzle the cooking juices from the mushrooms over and serve. **Serve with Albaliza Rosado!**

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Find us on the web at <http://www.bourgeoiswines.com> for more wine related information and recipes.