



The United States' First Rosé Wine Festival

La Nuit en Rosé

by Barnaby Hughes

Rosé is one of the world's most underrated wines. It can be surprisingly affordable, incredibly versatile, and utterly refreshing, but the good stuff often gets lost among the oceans of White Zinfandel and other pink plonk being produced both here and abroad. A new rosé festival launching this month in New York aims to right this wrong.

La Nuit en Rosé, the first festival in the U.S. devoted exclusively to rosé, will take place on June 13 and 14 aboard a luxury yacht sailing along the [Hudson](#) River. More than 85 wines from around the world will be available for tasting. The lion's share of wines, of course, will be French, spanning [Provence](#), Languedoc, Bordeaux, the Loire Valley and Champagne. There will also be offerings from Italy, Spain, South Africa, the U.S. and Chile, as well as more marginal regions like Turkey, Lebanon and Morocco.

What's amazing about rosé wine is that it can be made from any red grape — and even some white grapes — though some work much better than others, especially Pinot Noir (used in Champagne), Cinsault, Grenache and Mourvèdre (used in Provence). To get that pale pink color, winemakers use methods called bleeding, blending, pressing and limited maceration. The resulting cherry, strawberry, pomegranate and/or watermelon flavors pair well with a variety of [foods](#), from oysters and salmon to chicken and charcuterie.

We are happy to recommend a number of wines that will be available for tasting. New Yorkers in particular should look out for the Long Island-produced [Lieb Cellars 2013 Bridge Lane Rosé](#), our March 17, 2014 wine of the week. Also at the affordable end, at \$10 or less, is the [Mulderbosch Cabernet Rosé](#). Or try one of the rosé Champagnes from Nicolas Feuillatte, such as the [Brut Rosé](#) or [D'Luscious Demi-Sec Rosé](#).