



Wine Whisperers - Rose

Surrey Hills

Grey Friars Rose Reserve Brut 2021

Grape Varieties - 92% Pinot Noir, 8% Pinot Meunier

Alcohol : 11.5%

Total Production : 8,814 bottles

11th release of best and most acclaimed sparkling rose.



Tasting Notes & Food Pairing

Displaying a lovely, delicately pale pink colour this delightful rosé sparkling wine boasts a rich nose of ripe summer strawberries with a palate that begins with luxurious flavours of creamy red apple, leading to bright cranberry fruit and a fresh strawberry finish.

This wine would go down beautifully with a mackerel paté with blinis or with a good old fashioned Eton mess!

Chilworth Manor Rose 2024

Grape -Pinot Noir (71%) & Pinot Meunier (29%)

Alcohol : 11%

Production : Not able to determine



Tasting Notes and Food Pairing

The 2024 vintage is beautifully pale in colour, with notes of rose petals and strawberries with cream on the nose. On the palate it's fresh and elegant, revealing hints of rhubarb.

Albury Organic Silent Pool Rose 2024

Grape – Pinot Noir and Pinot Meunier

Alcohol : 11%

Production : around 9,000



Tasting Notes and Food Pairing

It is a beautifully elegant, dry rosé with subtle summer fruit 'strawberry and cream' flavours.

the guv'nor

Grape – Garnacha, Bobal and Tempranillo

Alcohol : 13%

Origin : Spain



Each of these varieties comes from a different area and has a unique identity.

Bobal grapes - It refers to the distinctive tight clusters of grapes that could be said to resemble a bull's head. Used as both single varietal and in blends, both red and rosé wines.

Bobal Rosé wines have a bright ruby color, elegant aromas of strawberry and floral notes.



Tasting Notes and Food Pairing

Nectarine, Raspberry, Strawberry

Unwind with this rosé on its own or serve with starters, tapas, fish and seafood paella.

Cotes de Provence is famous for its high quality rose and its sub soil which is conducive to the very best wine making.

Clay-limestone soils and a Mediterranean climate create ideal conditions for rose.

Definition by Majestic – Cotes de Provence Organic

Grape – Grenache, Cinsault, Syrah and Rolle

Alcohol : 12.5%

Origin : France foothills of the Massif des Maures



Tasting Notes and Food Pairing

Open and fruity with a zesty twist. It's known for its refreshing, dry taste and bright red-fruit flavors, often described with notes of peach, lemon, and herbs. Pairs well with seafood, grilled fish and salads.

Chateau Peyrassol XIIIIE 2024 Cotes des Provence

Grape – Grenache

Alcohol : 12.5%

Origin : France foothills of Massif de Maures (as above).



Tasting Notes and Food Pairing

Aromas of flowers and red fruits plus a velvety textures with a delicate finish.

Chicken Tagine with lemon, grilled Octopus.

Mariselle Saint Victoire Cotes de Provence

Grape – Grenache

Alcohol : 13%

Origin : Further East facing the sea



Tasting Notes and Food Pairing

Light apricot highlights with aromas of flowers, exotic fruits and white and yellow fruit
Mediterranean dishes

Whispering Angel Rival