

MR HYDE



Thursday 30 May 2013

DRINKING

MAN UP. DRINK ROSE

What's in a colour? You want your beef as pink as possible, so why not your wine? Rosé wine doesn't have to be sweet or bland – it can be hearty and complex. And, with summer approaching, wine expert **Guy Woodward**, editor of **Food And Travel**, picks four supermarket rosés to buy in-store...



LA FLEUR D'AMELIE, BORDEAUX ROSE 2012

Delicate salmon-pink in colour, this has a touch of salinity to it, making for austere freshness. A more mature rosé, it's made by a Bordeaux producer that specialises in the pink stuff – a rare thing. Perfect with oysters – or any shellfish for that matter.

Marks & Spencer