

Bailliage Charleston | June 27, 2026

Pretty in Pink - Rosé all ways

By Bailli Paula Traktman Duncan
Photos by Bailli Paula Traktman Duncan, Chevalier Stephen Duncan and Alexander Palmer

On June 27th, members and guests of the Charleston, SC Bailliage gathered at the Johns Island home of Vice Echanson Nick and Dame Dorothy Palmer, with their son Alexander, for an evening of friendship, wine tasting, education, and good foods.

The Palmers' beautiful home, bordering a classic Lowcountry wetland, flooded with natural light, was the perfect setting for a Chaîne/Mondiale event celebrating "Rosé All Ways." Most can comfortably navigate the world of red and white wines, yet rosé remains something of a mystery. Enjoying Chaîne events that are educational as well as delicious, we welcomed this opportunity exploring various rosé wines from France, Italy, and Spain.

This, our first "at home" event since the passing of Vice Conseiller Gastronomique Chris Licata, dear member of our Bailliage and gifted Chef Rôtisseur, whose memorable meals sustained many similar Chaîne occasions.

Rosé relies on allowing juice from crushed grapes to remain in contact with

skins for only a brief time (a few hours to two days) before being removed for fermentation. This limited skin contact yields the wine's delicate color while preserving its freshness and elegance. Most modern rosés are fermented to a dry (brut) style, making them versatile companions at the table.

Providing food complementing the wines, we turned to ‘Simple Provisions Private Dining’ and ‘Goat. Sheep. Cow.Fromagerie’, rising stars within Charleston's culinary community. Nick introduced each wine, sharing insights into composition, aromas, and flavors, as mingling guests enjoyed the pairings. Beginning, two sparkling French rosés- Dopff & Irion Crémant d'Alsace, NV, from Pinot Noir grapes, displayed a lovely salmon-pink hue; Maison Langlois Crémant de Loire Brut Rosé, NV, crafted primarily from Cabernet Franc (with some Pinot Noir) grapes, is pale pink in color with copper highlights. Paired with the Cheese/Charcuterie from ‘Goat. Sheep. Cow.’, as well as Pâté and Smoked Salmon, both wines balanced the richness and salinity of the food beautifully.

Next, was Provence, France where rosé is a way of life, accounting for majority of the region's wine exports to the United States. We sampled Château Paradis L'Oiseau du Paradis Rosé (Provence, 2024), made from a blend of Syrah, Grenache, and Cabernet Sauvignon grapes. Addition of Cabernet Sauvignon grapes lends the wine more body, making it an excellent accompaniment to ‘Simple Provisions' Sesame-Seared Ahi Tuna Bites.

Next, we traveled to Italy's Abruzzo region for Agricola Tiberio's Cerasuolo d'Abruzzo- produced entirely from Montepulciano d'Abruzzo grapes using free-run juice, with no maceration or pressing, further reducing skin contact. Its bright pinkish-red color and vibrant notes of cherry, berries, and pomegranate paired wonderfully with the evening's heartier appetizers: Steak Crostini and Huli Huli Chicken Skewers.

Next, from Rioja, Spain- Bodegas Ontañón Rosé (2024), produced from a blend of Viura and Tempranillo grapes. Controlled maceration gave the wine its pale pink color with salmon highlights, while floral aromas mingle with red fruit and grapefruit. The inclusion of Tempranillo grapes gave the wine a medium body that complemented the Mini Tomato Pies and Burrata Crostini perfectly.

Concluding, we enjoyed Lustau Vermut Rosé, a Spanish vermouth blended from dry Fino sherry, sweet Moscatel, and fruity Tintilla de Rota rosé wine. Bodegas Lustau revived the tradition of crafting vermouth from sherry- this distinctive rosé is recommended as an apéritif or served with tonic and pink grapefruit. It









proved a delightful surprise and a fitting finale.

The warm interactions among the guests, the delicious food and the varied and interesting wines made this event a great success. To learn about so many styles of rosé produced from very different varietals of grapes – with different aromas and flavors – was a real treat. The world is full of family-owned vineyards committed to both tradition and innovation, and we're the better for it. Our culinary partners provided delicious hors d'oeuvres, the weather was perfect, and our Sommelier was generous with his knowledge.

From the Bailliage de Charleston, SC to friends in the Chaîne des Rôtisseurs, wishing ya'll good health! Santé!

Vive la Chaîne!