PUBLICATION: City AM
COUNTRY: GBR
TYPE: Print
AVE: £3217.81
REACH: 80440

AUTHOR: LIBBY BRODIE
PAGE: 15
SURFACE: 23.00 %

> 8 July 2026 at 0:00

WINE WITHOUT THE SNOBBERY

BY LIBBY BRODIE

This boiling hot weather calls for chilled reds

Rosé is a safe summer bet, but the coolest thing to be drinking right now, in more ways than one, is a chilled red. There was an inkling that it was going to be a thing last summer but now that chilly glass of rouge has its feet well and truly under the table.

I was dining at Franco's, the Italian institution of over 80 years in St James that boasts the largest summer rosé terrace in London, but it wasn't a glass of pink that caught my attention. It is my preference to let the sommelier choose my drink for each dish (at least in trusted restaurants) and this pairing has lived in my heart and mind for weeks now.

A bowl of truffle pasta arrived alongside a bottle that was dewy with cold condensation and bore a label that had definite hipster leanings. This was not what I expected. And it became my restaurant moment of the month. The wine was silky, fresh, bright with red fruits. It lifted the creamy, earthy duskiness of the truffle over buttery pasta in the most sublime way. I urge any and every one of you to visit Franco's for this moment alone. Serving a bottle of red from the fridge is also a way to casually assert yourself as someone in the wine know and instantly make you seem more in-the-know, but this comes with a caveat. Not all red wines are made to be chilled. You want to avoid tannin, which is what gives red wines that drying sensation in the mouth.

They are great for structure, aging and eating with meat but when you are cooling your reds you want something fruity and smooth. Lady A rosé was originally created exclusively for Soho House before becoming more widely available, and now they have launched Lady A Red (£19 Marks and Spencer) designed to be served chilled. A fabulous Grenache and Syrah based blend with a pretty Damien Hirst designed label it is silky, a little spicy and I have been serving it non-stop over June's heatwave with plates of charcuterie and pizza. If you want to experiment with a chilled red and are on the hunt for a bargain, then Torres Viña Sol Fruity Red (£6 down from £8.20, Ocado) is great. Tons of bright red fruit make this easy-drinking sipper a win on flavour and value. Future Chateau have been making well-crafted wines at 6.5%. Their Reserve Rouge (£22.49, futurechateau.com) mimics a Beaujolais with a quaffable fine structure and is worth a try for those looking to moderate their booze.

Onclusive

Coverage is reproduced under license from the NLA, CLA or other copyright owner. No further copying (including the printing of digital cuttings) digital reproductions or forwarding is permitted except under license from the NLA http://www.nla.co.uk (for newspapers) http://www.cla.co.uk (for books and magazines) or other copyright body.

services@onclusive.com

PUBLICATION: City AM
COUNTRY: GBR
TYPE: Print
AVE: £3217.81
REACH: 80440
AUTHOR: LIBBY BRODIE
PAGE: 15
SURFACE: 23.00 %
> 8 July 2026 at 0:00

Onclusive

Coverage is reproduced under license from the NLA, CLA or other copyright owner. No further copying (including the printing of digital cuttings) digital reproductions or forwarding is permitted except under license from the NLA http://www.nla.co.uk (for newspapers) http://www.cla.co.uk (for books and magazines) or other copyright body.

services@onclusive.com