



HAMPTONS

June/July 2006

Tie One On

After years of entertaining a healthy appetite, we've become experts at the tedious art of balancing very full plates—yes, plates, plural—at summertime barbecues. We admit that it's a difficult feat, especially when there's a drink involved. That's why we instantly fell for the **Nicolas Feuillatte One Fo(u)r Brut Rosé** mini (\$12.99), with its convenient strap. Just wrap that sucker around your wrist and voila: two free plate-holding hands! It's also offered in a **Brut NV** (\$9.99). Available at Southampton Wines at Water Mill, 760 Montauk Highway, Water Mill, 726-2712.—CRISTINA KINON



Say It with *Rosés*

A roundup of the most palate-satisfying pink bubbly and wines—and our humble suggestions on where to drink them.

On Deck Picks of the Week



You'll Have 'Em in the Palme of Your Hands

Expecting 400 of your nearest and dearest and aren't sure which spirit to serve? Skip the Cristal (it's so passé) and opt for rosé—**Nicolas Feuillatte Cuvée Palmes d'Or Rosé 1999** (\$170), to be exact. The brand was founded in 1976 by Nicolas Feuillatte, a well-known Manhattan socialite. What could be more appropriate? Sipped and savored by jet-setters worldwide, this bubbly is made from a tasty blend of powerful Pinot Noirs from the French villages of Bouzy and Les Riceys. Its smooth, strong flavor stands up to the richest dishes—a perfect accompaniment to the caviar your guests will no doubt be noshing on. Available at Southampton Wines at Water Mill, 760 Montauk Highway, Water Mill, 726-2712.—MERRITT TAYLOR MEYER