

pink.wine events 2026

Learning, tasting, talking about rosé with
Elizabeth Gabay MW and Ben Bernheim

London, 09-10 June 2026

London, 16-17 November 2026

pink.wine

Passionate about rosé, we presented our first Fine Rosé Day in 2024, looking at rosé as a serious wine beyond a seasonal fashion and selling this message, and these wines, to the UK press and trade.

We believe rosé needs a platform to discuss its importance in the market, as well as age-worthiness, regional styles and their relevance on restaurant wine lists.

After the fantastic success of our event in 2024 and 2025, we are repeating the experiences in 2026.

'When queen of rosé Elizabeth Gabay MW organises a 'fine rosé day' in London, you pay attention. Gabay has her fingers on the pink pulse like no one else, and if anyone can call in bottles of rosé that might be considered 'fine', it is she.'

Tamlyn Currin (JancisRobinson.com)

London, 09 June 2026: ***Rosés with a Cause***

- 09 June: a dinner and discussion around "sustainability and inclusivity in rosé", presenting 9 wines selected for their eco-friendly, sustainable, or socially conscious credentials, for an audience of 35 selected press, preceded by a small sit-down tasting.
 - Participation (one wine served at dinner, and x2 wines in the tasting): £1400.

London, 10 June 2026: ***Drink Pink Wednesday (DPW)***

- 10 June: a walk-around tasting featuring 150-200 wines, panel debate and masterclasses, with a focus on regional diversity and mainstream rosés.
 - Table (up to 6 wines): £900.
 - Double table (up to 14 wines): £1800.

London, 16-17 November 2026: ***Fine Rosé Day (FRD)***

- 16 November: a panel talk on "Fine wine is made in the vineyard: viticultural choices for Fine Rosé", seated vertical tasting & walk-around
 - 1 wine in the vertical, and a table at walk-around: £1500
- 17 November: Michelin-starred dinner showcasing fine rosé with fine dining
 - Participation (one wine served at dinner): £2250

Fine Rosé Day 2024



'Liz and Ben's rosé day was far more than just a joyous celebration of the pink stuff. It was so many things. It was an in-depth analysis and exploration of the current state of play in global rosé. It was an event that challenged assumptions and offered illuminating insights. It was a chance to meet some of the finest rosé producers on the planet and get their views in a convivial atmosphere. Most important of all, it offered an opportunity to taste a broad, eclectic and intriguing range of rosé wines right across the spectrum of this fascinating style. We'll be queueing up for the next one, accessorised to the max in pink. Unmissable and highly recommended.'

Peter Richards MW

Rosés with a Cause
London, 09 June 2026

Rosés with a Cause, June 2025



Rosés with a Cause: 9 June 2026

The evening before Drink Pink Wednesday, we will host a dinner and discussion around "sustainability and inclusivity in rosé", presenting 9 brands selected for their eco-friendly, sustainable, or socially conscious credentials to a group of 35 press.

- A dinner and discussion around "sustainability and inclusivity in rosé", presenting 9 wines selected for their eco-friendly, sustainable, or inclusive and socially-conscious credentials: an opportunity to share brand messages and initiatives to selected press and trade.
- £1400 per brand (1-2 wines)

Drink Pink Wednesday
London, 10 June 2026

Drink Pink Wednesday 2025



Drink Pink Wednesday: 10 June 2026

Drink Pink Wednesday will provide a platform for a diversity of regional styles, mainstream and summery rosés, without the emphasis on age-worthiness or exclusivity - although the wines are still expected to be premium and quality-driven.

Attendance will be press and trade only, including invitations via the CWW, IMW, personal invitations and selected PR agencies.

- An **all-day walk-around** tasting featuring 150-200 wines. Individual brands as well as regional bodies are invited to exhibit.
- Four 1hr-long masterclasses and panel talks throughout the day looking at grape varieties, regional rosé styles and how to promote and sell more than just one rosé on a list.

Drink Pink Wednesday: participation

On the day, each participating winery (or grouping of wineries) must be represented by at least one person. Up to 6 different rosés may be included on each table (14 for double tables).

Prices:

- £1800 for a double table (up to 14 wines).
- £900 for a single table (up to 6 wines).

Please note that we offer a 10% early-bird discount for registrations signed before 28 February 2026.

Deadline for registration: 1 April 2026. Reservation confirmed upon full payment.

Fine Rosé Day
London, 16 November 2026

Fine Rosé Day 2024



Fine Rosé Day

Our flagship event, building on the success of our Fine Rosé Days in June 2024 and October 2025.

The Fine Rosé Day will have a focus on education, dialogue and inclusion in trade press, not just sales. We will only showcase wines that can demonstrate age-worthiness: at least one wine per estate must be available in 3 vintages.

Attendance will be invitation-only, for up to 60 visitors: senior press, trade, and top sommeliers.

- 16 November: a debate, vertical & tasting
- 17 November: a discussion, & 5-course Michelin-starred dinner for 5 wines, welcoming circa 20 guests

Fine Rosé Day: 16 November

- 16 November: a debate, vertical & tasting.
 - Emphasis on the *geeky/serious* aspect of Fine Rosé.
 - Evening: a panel debate on "fine wine is made in the vineyard: viticultural choices for Fine Rosé"
 - Afternoon & evening: a seated vertical tasting (1 wine per estate, 3 vintages) & walk-around tasting
 - £1500 per brand
- 17 November: a Michelin-starred dinner
 - Emphasis on the *luxury/rarity* aspect of Fine Rosé.
 - Limited to 5 wines. Circa 20 guests for intimate conversation and a discussion on "does fine rosé have to be expensive?"
 - £2250 per wine/brand.
 - Participating wineries in the dinner will each have 1 reserved invitation for an existing client or press contact for the dinner.

Fine Rosé Day 2026: planned venue



Who to contact

Elizabeth Gabay MW: elizabeth@pink.wine

Ben Bernheim: ben@pink.wine



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Who are we?



We are passionate about rosé. Authors of multiple books, we really believe rosé deserves a seat at the fine wine table.

Elizabeth Gabay MW: British MW based in France. Working with rosé and Provence since 1986.



Ben Bernheim: co-author and fellow rosé expert. Working with rosé since 2020.

- “Rosé: Understanding the Pink Wine Revolution” (2018) *overview of rosé production worldwide, history, context.*
- “Buyers Guide to the Rosés of Southern France” (2021) *e-guide of tasting notes of 800 out of 1000 tasted of rosés from Provence, southern Rhone, Languedoc, Roussillon and Corsica*
- “Rosés of Southern France” (2022) *viticulture, winemaking, terroir, regional styles*
- “The Wines of Provence” (tbc 2026) *Provence history and terroirs, reds, whites, rosés*

pink.wine 2026 events pricing summary

Rosés with a Cause , 09 June 2026, London	Dinner (1 wine served) + Tasting (2 wines)	£1,400
Drink Pink Wednesday (Single) , 10 June 2026, London	Single Table (up to 6 wines) <i>10% early-bird discount before 28 February 2026</i>	£900
Drink Pink Wednesday (Double) , 10 June 2026, London	Double Table (up to 14 wines) <i>10% early-bird discount before 28 February 2026</i>	£1,800
Drink Pink Wednesday (Free-pour) , 10 June 2026, London	1 wine on the free-pour table	£250
Fine Rosé Day , 16 Nov 2026, London	Vertical Tasting (1 wine, 3 vintages) + Walk-around Table	£1,500
Fine Rosé Day: Dinner , 17 Nov 2026, London	Michelin Dinner (1 wine served)	£2,250