

be in the icon
office on Sunday
with director
Christopher



SHANGHAI SURPRISE

This is our Cannes fashion disaster of the day: Bai Ling in town to promote *Shanghai Baby*. Note to self: if it's hot enough to wear a bikini that means it's not cold enough to wear leg-warmers.

Some like it OTT: our cheater's guide to this year's tippie

The great, good and glamorous on the Croisette will be dining this year with a Whispering Angel. This, according to *The Wine List's* bestselling author Matthew Jukes, is the most fashionable and "to die for" rosé wine this year.

The Chateau D'Esclan bottle can be enjoyed by the pool as a "piscine de rosé", which Emmanuel Vitorino, sommelier at the Cannes-based CdA Wines, describes as a huge glass of rosé filled with ice cubes — the à la mode choice on the Cote d'Azur.

For the uninitiated, rosé is a light red wine, drunk in vast quantities, Vitorino says, for very practical reasons.

"It's very hot in the South

of France, and red wine is too difficult to drink." Water, it seems, is not a sensible option.

Rosé must be drunk young — the 2006 vintage Chateau Sainte Marguerite Rose is much anticipated.

Food that matches the wine's colour, such as lobster, is a good choice but rosé will go just fine with most dishes, including Asian and Indian.

And once you're tired of celebrity spotting, you can play "Spot the Ott".

As Jukes elaborates, "Demaines Ott is looking to bottle double magnums. They make magnums already and all the flash people drink them."

"In the cafes, you see people with these enormous bottles of rosé, and get bottle jealousy as they look so distinctive. Double magnums are four bottles, and they are looking to release those this year."

Holly-Grigg Spall