

Olly recommends...

Don't limit alfresco drinking to white wine - give these three pinkies a try



LESS THAN £10

Taste the difference Beaujolais Villages 2008, £5.99 A light-bodied red that's great to chill in an ice bucket and sip on a hot day.
Domaine de Sours Rosé 2008, £6.59 Bursting with ripe strawberry flavours, with a refreshing acidity and long, dry finish.

SPLASH OUT

Sancerre La Moussière Rosé 2008, £13.99 (selected stores) 100% Pinot Noir with a fab peachy freshness.



JOYFUL JUNE!

For an alternative to Pimm's, I slosh a generous slug of Cointreau into a jug, top up with half lemonade and half ginger beer, and add a few sprigs of fresh mint, slices of orange and a dash of Angostura Bitters to taste. You could even prepare the mix in a Thermos to keep it cool and transport for a picnic.

The Final Score

The ingredients in this cocktail from Riccardo Andreotti, bar manager at La Chapelle restaurant, London, represent the continents taking part in the football World Cup.

- 3 lime wedges
- ½ tbsp soft brown sugar
- 1 slice of root ginger
- 3 mint leaves
- 4 tbsp gin
- 100ml cranberry juice
- Cola
- 2 slices of mango



Muddle or squash the lime in a large glass with the sugar, ginger and mint leaves. Add the gin and cranberry juice. Shake with ice and strain into a glass of crushed ice. Finish with a splash of cola and the mango.

Drink know how

by Olly Smith

HOW COOL IS THAT? This new ice-cube tray, £8, from Joseph Joseph (020 7261 1800; www.josephjoseph.com) has a switch under each cube, so they're easy and hygienic to release.



What to drink with...

STRAWBERRIES AND CREAM
 With this summer treat, try Taste the difference Sauternes 2005, £12.25 (selected stores) or Sainsbury's Muscat de St Jean de Minervois, £4.29 - in short glasses over crushed ice.

