

Forbes

12 Rosé Wines To Drink This Summer

As temperatures rise and days lengthen, rosé wines take center stage. Their refreshing lightness and versatility make them perfect companions for warm-weather gatherings, poolside lounging, or simply enjoying a beautiful sunset. But with countless options available, choosing the right rosé can feel overwhelming.

This guide delves into the world of summer rosés, exploring different styles, key regions and flavor profiles, from the delicate Provençal pinks to the bold rosés of southern Italy.

First, let's understand the rosé spectrum. Rosés range from pale and dry to richer and fruitier styles. Those seeking a light and refreshing option might gravitate towards Provence, the undisputed champion of pale rosé. Here, grenache, cinsault and mourvèdre grapes create wines known for their acidity and notes of strawberry, watermelon and citrus.

Venturing beyond Provence, rosé lovers can explore bolder styles. Southern Italy offers rosés with a touch more body and deeper fruit flavors, often made from grapes like sangiovese or nero d'avola. These rosés can pair beautifully with grilled meats or tomato-based dishes.

For those seeking a touch of elegance, sparkling rosés offer a delightful alternative. These festive wines, produced in regions like France's Champagne or Italy's Franciacorta, add a touch of fizz to the summer soirée.

So, uncork a bottle, raise a glass to the sunshine and embark on your journey into the world of summer rosés.

[E. Guigal Côtes du Rhône Rosé 2023](#)

When you crave a rosé with complexity and depth, E. Guigal Côtes du Rhône Rosé 2023 is the answer. This rosé pairs beautifully with salmon, poultry and pork tenderloin, enhancing your entire meal and adding a vibrant touch to your summer grilling. Philippe Guigal of E. Guigal notes, "Rosé is not necessarily something very pale that you drink with an ice cube next to a pool. Maybe people are becoming a little bored with that style—you taste one, you taste two, you taste three and they are very similar. But rosé can also be a wine of terroir." It's an outstanding value to keep by the case for all your summer grilling ventures.

Chateau d'Estoublon Roseblood Rose 2023

Carla Bruni brings a touch of Provence to the U.S. with the debut of Roseblood Rosé. This flagship cuvée, crafted from grapes grown in the picturesque Coteaux Varois en Provence vineyards, embodies elegance and subtle complexity. The blend, a harmonious marriage of grenache, syrah, cinsault and rolle grapes, achieves a remarkable balance. Expect a wine that is both round and powerful, yet retains a delicate finesse and bursts with floral notes. The unique terroir of Coteaux Varois en Provence plays a significant role in shaping Roseblood Rosé. Vineyards nestled amidst red earth soils and clay-limestone terrains contribute to the wine's refreshing character and remarkable balance.

Champagne Ayala Rose Majeur

Prepare for a delightful sensory experience with this champagne embodying finesse and freshness. The Ayala Rosé Majeur boasts a meticulously layered nose, offering a captivating fragrance of rose petals, along with hints of ripe peaches, strawberries and dark cherries. This elegant sparkler is crafted primarily from chardonnay grapes, with a touch of pinot noir sourced from the prestigious crus of Montagne de Reims.

Ayala's commitment to low dosage allows the wine's intrinsic character to shine through, reflecting the house's signature feminine and generous style. The blend—comprised of 51% chardonnay, 39% pinot noir and 10% pinot meunier grapes—incorporates a subtle touch of red wine from Aÿ for added complexity. Access to exceptional grapes from Grand Cru vineyards, coupled with Ayala's vinification expertise, guarantees a champagne of remarkable finesse. This versatile rosé pairs beautifully with grilled salmon, lamb chops or even a red berry tart.

Champagne Bollinger Rosé NV

This luxurious expression is crafted with a foundation of Bollinger's prestigious Special Cuvée, then elevated by the prominence of pinot noir red fruits. The result? A captivating hint of perfectly ripe tannin and a depth of complexity that sets it apart. Bollinger's meticulous approach shines through in the winemaking process. Fermentation in oak barrels and extended aging in magnums contribute to a unique spectrum of aromas and flavors, alongside an unparalleled texture. Notably, only 5-6% red wine is added, ensuring a balance between freshness and complexity. On the nose, expect an enticing dance of red currant, cherry and wild strawberry. These vibrant notes are further amplified by the wine's fine, velvet bubbles, creating a truly delightful sensory experience.

Bollinger's sparkling rosé transcends the typical rosé pairing limitations. Its versatility allows it to shine alongside a variety of dishes, from delicate shellfish and roasted poultry to Japanese cuisine and even fruit-based desserts.