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The Best New Rosé Wines For Summer—including One By Dolce & Gabbana

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Rosé season is officially upon us, and with a bevy of bright new arrivals to sample—including a pretty-in-pink debut by Dolce & Gabbana—this fast-growing beverage category shows no signs of slowing or surrendering its place in the sun.



Dolce & Gabbana collaborated with Sicilian winemakers Donnafugata to produce the chicest new rosé of ... [+] LEFT TO RIGHT: RUFFINO; DOLCE & GABBANA AND DONNAFUGATA; CRAMELE RECAS SOLARA ROSÉ

There are no two ways about it: rosé is in fashion. And according to Zsofia Kiss, Assistant Head Sommelier at [67 Pall Mall](#), an exclusive private member's club for wine lovers, this summer staple shows no signs of

slowing down. Kiss attributes its unflagging popularity to several factors including its versatility, drinkability and visibility.

“Depending on the level of skin contact, you can enjoy different tones of rosé, which allows the wine to appeal to many different palates,” says Kiss. “[Also], the alcohol’s usually a little less too, which is also part of the trend in people’s drinking habits.” Lastly, Kiss also suggests that you can’t ignore rosés aesthetic merits: “Rosé does look pretty, so there’s certainly an argument that marketing has a part to play. The rise of social media has definitely contributed to its accessibility as a beverage enjoyed by the younger generation too. When the skies are clear and you are outside, the image of drinking a glass of rosé is always appealing.”

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In terms of trends, Kiss is seeing a big demand for bubbles: “Sparkling rosé and Champagne rosé is in huge demand, from the paler, lighter, fresher style of [Bruno Paillard](#) to the rosé by [André Jacquart](#) that is made by saignée method, which results in a richer, darker colored wine.”

For still rosés, Kiss sees a preference for “freshness over richness.” Kiss says: “[People] turned from the sweeter to the much drier, lower-alcohol styles with a bit more depth and complexity and started to look at rosé wines as a wine to pair with food. People are also increasingly cautious when it comes to sustainability and wine. Buying wines from biodynamic and organic producers is becoming more and more important.” Though it’s hard to disassociate rosé with France, Kiss isn’t afraid to look elsewhere: “I would keep my eyes open to Italy and Spain, as they make such great value rosé wines.” Also, keep your eyes out for Prosecco rosé, which—[thanks to newly relaxed controlled designation of origin \(DOC\) guidelines](#)—will be available come January 2021. “I’ll definitely be giving that a try,” says Kiss.

With this in mind, we're looking at a few new rosés, which are about to hit the market just in time for summer, as well as spotlighting several under-the-radar options for those looking for something a little different from the standard wine list staples like Whispering Angel and Miraval.

Rosé All Day: 7 New Rosé Wines Debuting This Summer



Ruffino Aqua di Venus RUFFINO

Ruffino Aqua di Venus Rosé

Dating back to 1877 and located in the rolling hills outside of Florence, the prestigious [Ruffino](#) is known worldwide for their big buzzy Tuscan wines like Chianti Classico and Brunello di Montalcino, but this summer, they're showing off a different side of Tuscany. Ruffino's Aqua di Venus comes from the southern Tuscan seacoast of Maremma, where vineyards of Syrah, Sangiovese and Pinot Grigio fringe the Tyrrhenian Sea. This fresh, aromatic new rosé is crafted in the Provençal style, but its style and beauty is uniquely Italian. Expect hints of flowers and an elegant minerality with a long finish. Ruffino's Aqua di Venus rosé is debuting this year and is priced around \$20.



Rosa Rosé by Dolce & Gabbana and Donnafugata DONNAFUGATA

Dolce & Gabbana and Donnafugata Rosa Rosé

Summer is officially saved thanks to this ultra-chic new rosé by fashion royalty [Dolce & Gabbana](#) and historic Sicilian winemakers [Donnafugata](#). This new debut serves up the sun-kissed southern Mediterranean in a glass: The two grape varietals, Nerello Mascalese and Nocera, are signatures of Sicily and impart this fashion-forward rosé with mineral notes that are particular of the volcanic soils around Mount Etna. Dolce & Gabbana and Donnafugata Rosa rosé is priced around \$45.



Le Météore Rosé LE MÉTÉORE

Domaine du Météore Le Météore Rosé

Based in southern France's Haut-Languedoc mountains, [Domaine du Météore](#) takes its name from the 10,000-year old meteorite crater that sits at the heart of the vineyard. This year marks the debut of Domaine du Météore's new rosé, a first for the organic vineyard, made with Cinsault, Grenache Noir and Mourvèdre. This pale, salmon-hued rosé comes alive with "aromas of raspberry, strawberry and grapefruit with a touch of white pepper." Le Météore Rosé will retail for around \$20.



Louis Pommery Brut Rosé POMMERY

Louis Pommery Brut Rosé

Famed French champagne house, [Louis Pommery](#) first entered into the Californian arena in 2017 with their Chardonnay-based Louis Pommery Brut. This year they're releasing the brand new Californian sparkling rosé, Louis Pommery Brut Rosé. Made with 76-percent Chardonnay grapes and 24-percent Pinot Noir, this crisp sparkling wine is made in the *methode champenoise* and falls in the extra-brut category thanks to very low sugar dosage. Louis Pommery Brut Rosé retails for \$26.99.



Cramele Recas Solara Rosé CRAMELE RECAS

Cramele Recas Solara Rosé

For something a bit different (and affordable; it retails for around \$12) try veering off the beaten path and checking out this fruity Romanian rosé from the estate of [Cramele Recas](#) on the western fringes of the country. This new rosé, which came to the market in February 2020, is characterized by its sweet and punchy red fruits.



Maison No. 9 rosé MAISON NO. 9

Maison No. 9 Rosé

Acclaimed Grammy-nominated recording artist Post Malone is the man behind this new French rosé, [Maison No. 9](#), which is debuting this month. As the latest celebrity with their own French rosé brand [others include Brad Pitt and Angelina Jolie (Miraval) and John Legend (LVE Rosé)], Malone partnered with hospitality/nightlife entrepreneur James Morrissey of Global Brand Equities and music manager Dre London to bring this new Grenache, Cinsault, Syrah and Merlot blend to the market. Maison No. 9 Rosé retails for around \$20.



Hotel Starlino Rosé Aperitivo HOTEL STARLINO

Hotel Starlino Rosé Aperitivo

Though this isn't officially a rosé wine, Starlino's brand new, ultra-refreshing (and ultra-stylish) aperitivo from Italy's family-owned Torino Distillati in Piedmonte is made with rosé wine, plus aromatics like pink grapefruit peel, orange peel and eight other botanicals. Drink it over ice with tonic water or sparkling water, or try it as a spritz (3 parts Starlino; 2 parts fizz; 1 part sparkling water, plus a lemon or pink grapefruit garnish). In addition to the Starlino Rosé, the [Hotel Starlino](#) range is also launching with a classic red vermouth, Starlino Rosso, which is crafted with Italian wines and blended with botanicals like wormwood, bitter orange and cloves, before being aged in Bourbon Barrels for six months. Hotel Starlino Rosé Aperitivo is priced around \$30.

Not New But Notable: Under-The-Radar Rosé Wines To Try This Summer

Alongside the new additions listed above, there are plenty of off-the-radar rosés to sample this summer as well. Here are a few to get you started:

Château Peyrassol Rosé

The ultra-pale [Château Peyrassol](#) rosé is emblematic of everything we love about Provençal rosés: it's fresh, dynamic and perfectly balanced. For the first time this year, Commanderie de Peyrassol was bottled in the U.S. to ensure there were no delays care of COVID-19. Also, bottling stateside also means avoiding price hikes due to the new import tariffs. The 2019 vintage is priced around \$20.

Chêne Bleu Le Rosé

Located in a high-altitude UNESCO biosphere reserve in the southern Rhône region of Provence, the award-winning organic [Chêne Bleu](#) winery has crafted a reputation around challenging convention and respecting nature. Its flagship Grenache-base rosé takes home awards for its clean complexity, lingering grapefruit-inspired finish and promising gastronomic potential. Chêne Blue Le Rosé retails around \$30.

Sharpham Wine Sparkling Pink

English wine has earned a place at the table in recent years, especially in the sparkling category. Sharpham produces some of England's most notable examples, including its lively Pinot Noir-based [Sparkling Pink](#) (around \$30), which earned the top spot as the best UK Traditional Method Sparkling Wine at this year's Bollicini del Mondo competition.

Domaine de L'Ile Rosé

[Domaine de l'Ile](#), on the small island of Porquerolles, just off the coast of Southern France, was just acquired by legendary luxury group, Chanel in 2019 (adding to their existing portfolio of wineries in Bordeaux and Napa), but don't expect any flashy big brand pomp and circumstance here. Domaine de l'Ile, which has been in the same family since 1910, built a strong reputation around its light and summery rosé made with Grenache, Syrah, Cinsault, Mourvèdre and Tibouren. Domaine de L'Ile Rosé (around \$20) is the best kept secret of the moment.

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