

The 15 Best Rosé Wines from Around the World,
According to Sommeliers

Condé Nast
Traveler

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August 24, 2017



Contrary to popular belief, some of the best rosé wines are made outside of France.

France is just the tip of the iceberg.

According to recent Nielsen data, [rosé has graduated](#) from being a cheap, sweet, porch pounder to being the wine to drink in America right now—an interesting journey for what's widely considered the oldest known type of wine. In the past year alone, rosé sales have more than doubled, raking in a whopping \$258 million in sales, which, according to wine experts, can be attributed to rosé's rising popularity [amongst millennials](#) and its growing cachet. And while French rosé is still the most popular, nowadays, some of the best rosé wines are made outside of France. With the help of some wine experts, we've rounded up 15 amazing rosés around the world.

2015 Mahana Pinot Noir Rosé, \$25 (New Zealand)

With New Zealand quietly turning out some of the [best Italian wine on the planet](#), it's no surprise the country is giving French rosé a run for its money, too. This show-stopping rosé, made from hand-picked organic pinot noir grapes from the wine-growing region of Nelson, is bright and fruity as you'd expect, but with a smokiness and complexity you won't soon forget. "This rosé is a bit of a wild one," says Australian sommelier and wine writer [Samantha Payne](#). "It's got some darker fruit expressions like dark cherries, with a touch of vanilla and spice, and some dark pepper and clove on the finish." What we're calling it: the perfect wine to serve at your next barbecue.

2016 Pittnauer Rosé, \$18 (Austria)

Though Austria's native blaufränkisch grape is usually used to make a rich, velvety red wine—the kind you'd enjoy with a steak or a lamb roast—it also makes for a surprisingly light, lively rosé, perfect with grilled salmon or any kind of [soft, creamy cheese](#). "This Pittnauer rosé has been consistently in my top five picks for rosé for many years now because of its balance of savory textural elements and strawberries-and-cream flavors," says Payne. "It's very approachable."

This rosé is a bit of a wild one.

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2016 Schlossgut Diel "Rose de Diel" Pinot Noir, \$25 (Germany)

Best known for its sweeter white wines like riesling, Germany is no one-trick pony, as evidenced by this hearty rosé made from pinot noir grapes. “This rosé comes from one of my favorite German riesling producers, and this vintage is one of the best I've ever tasted,” says Elizabeth Kelso, sommelier and wine director at [Vintage Enoteca](#) wine bar in [Los Angeles](#). “It has a light, buoyant freshness, and a solid backbone of tart fruit character. It's extremely sippable—and affordable, too.”

2016 Chateau Musar Jeune Rosé, \$17 (Lebanon)

This isn't your average rosé for many reasons: one, it's from the Bekaa Valley in Lebanon—a country you might be surprised to discover makes delicious wine—and secondly, it's much richer than your everyday, easy-drinking rosé. “Made from cinsault and mourvèdre [grapes], this is a round, moderate-bodied style of rosé,” says master sommelier Jack Mason of [Pappas Bros. Steakhouse](#) in Houston. “It's the perfect replacement for a full-bodied white or light-bodied red during the summer.” Try it with a steak tonight—we dare you.

2016 Ameztoi Rubentis Rosé Getariako Txakolina, \$20 (Spain)

Pale pink with a silky fizz, this Basque country rosé is exactly what you want to be drinking on a rooftop on a hot summer day. “It's a zippy, fresh sipper that's hard to put down,” says Bartholomew Miali, co-owner and wine curator at [Venice Beach Wines](#) in California. “It's got that wonderful, characteristic Txakolina spritz that lifts the palate of wild berries, watermelon, and citrus zest, with a bright mineral finish. There's usually one of these in my fridge at

home.” Perfect with [boquerones fritos](#) (fried anchovies) or anything fried, really.

Berlucchi '61 Rosé Brut, Franciacorta DOCG, \$27 (Italy)

We’ve been impressed by Franciacorta’s sparkling wines for [some time](#) now, and naturally, its pink bubbles don’t disappoint, either. “The Berlucchi '61 is made using the same method that’s been used for centuries to create [champagne](#),” says Miali of this salmon-pink sparkler. “A majority of pinot nero grapes give it fresh, red-berry flavors and aromas, while the chardonnay adds a touch of stone fruit and body.” Pair it with some salty, cured Italian meats like prosciutto or bresaola.

2016 Paraduxx Napa Valley Rosé, \$32 (USA)

You’ll want to drink this California rosé simply for its color: a deep blush-pink makes it one of the most gorgeous rosés around. But it’s not just a pretty face: It’s bright and acidic, with enough body to hold its own when paired with food, as well. “The syrah and grenache [grape] combination produces a fleshier rosé with intense aromatics that allows it to handle a good cut of protein,” says Payne. “Try it with a whole baked chicken stuffed with quinoa, cranberries, and sage, and sprinkled with a little rosemary salt.”

Rosé has graduated from a cheap, sweet drink to the wine to drink right now.

2013 Gusbourne Rosé, \$35 (England)

There’s a growing buzz around English wine, and for good reason. Its bubbles, particularly from Sussex and Kent—whose limestone chalk soils are quite similar to that of champagne—are very, very good. “This Gusbourne rosé is fresh, salty, and wonderfully refreshing,” says Mason. “It’s my favorite of their offerings, and a great value in the world of traditionally-made sparkling wine.” Enjoy with hot, crispy fish and chips fresh out of the fryer.

2015 Pheasant's Tears Tavkveri Rosé, \$20 (Georgia)

“Hailing from a country with [8,000 years of vitis vinifera history](#)—and still producing 525 indigenous grape varieties—it’s safe to say that this is the oldest rosé you’ll ever try,” says Payne of this peach-colored Georgian wine.

“Tavkveri, when made into rosé, has a [balsamic](#) strawberries-and-sage character running through the palate. This is the rosé for [red wine lovers](#) when it's too hot outside to be drinking red wine.”

2015 Gaia 14-18h Agiorgitiko Rosé, \$16 (Greece)

Made from indigenous agiorgitiko grapes grown 2,000 feet above sea level in the Peloponnese, this unique rosé boasts notes of watermelon, sour cherry, and citrus, underscored by a saline minerality, thanks to the vineyards’ exposure to sea breezes. “This wine is best enjoyed with light seafood dishes that don’t mask its delicacy,” says Payne. “Try it with grilled octopus with fresh lemon and a pinch of sea salt.”

2016 Mulderbosch Cabernet Sauvignon Rosé, \$11 (South Africa)

Didn’t think rosé could hold its own [next to a burger](#)? Think again. “This cabernet sauvignon rosé from the Western Cape has what it takes to take on an old-fashioned juicy burger, or even some Korean-style short ribs,” says Miali. “It exhibits deep red fruits on the nose, like cherry and cassis. The palate is brighter—think raspberry, pomegranate, and cranberry—followed by a touch of mint and guava. It’s a good break from the norm, and a great value find.”