

FOOD & WINE

15 Editor-Approved Sparkling Rosés for Every Budget

Whether you're looking to stock a few bottles in the fridge or pop a special occasion sparkler, we've got you covered.

By [Kristin Tice Studeman](#) | Published on May 22, 2023



PHOTO: MATT TAYLOR-GROSS

As the temperatures start to rise, our minds turn to all the spring and summer gatherings ahead, from low-key backyard barbecues to beach picnics and dinners enjoyed al fresco. This means grilled everything, lots of seafood, and plenty of veggie-forward dishes – and most importantly, delicious wines to pair with them.

The hot and sweaty days ahead call for sparkling rosés. Sparkling [rosé](#) offers the effervescence and festive quality of a [spritz](#) (without requiring a recipe), the refreshing elements of many still rosés, and goes well with so many different types of food. Plus, sparkling rosé doesn't have to come with a \$100-plus price tag to be excellent.

“In anticipation of the opening of [COQODAQ](#) [Cote's new fried chicken restaurant, set to open in New York City later this year], I've been trying a lot of sparkling wine recently, especially rosé, which adds another vinous layer of complexity and is super versatile in pairings,” says Cote beverage director and partner, Victoria James.

The world of sparkling rosés is wildly vast, thanks to the different winemaking styles, and grapes used to produce it across several regions in France, the United States, Spain, Italy, and other winemaking regions around the world. There's light and bright pink fizz, and then there are rich, complex rosé sparklers – the right bottle just depends on the mood and occasion you're looking to drink them in. Here, we've selected 15 of our favorite sparkling rosés to enjoy now, from dinner party crowd-pleasers to pizza night fizz.

Best sparkling rosé under \$30

2021 Meinklang Frizzante Rosé 'Prosa' (\$16)



PHOTO: MATT TAYLOR-GROSS

If you're heading off to a barbecue that calls for a budget-friendly, crowd-pleasing wine that's also unique in taste, this lightly effervescent Austrian rosé is just the thing. Made of lightly pressed [Pinot Noir](#) juice and lesser-known Austrian grapes like Blaufrankisch and Zweigelt, this dry, crisp fizz from Burgenland is full of juicy strawberry and tart cherry flavors.

NV Bohigas Rosat Cava Brut (\$18)



PHOTO: MATT TAYLOR-GROSS

Made from a little known indigenous Catalonian grape varietal called Trepat, along with a little bit of Pinot Noir, this medium-bodied Spanish sparkler, with notes of strawberry jam, a hint of creaminess, and a little pepper and sandalwood on the finish, is great with or without food. Not to mention, it's an incredible value at under \$20 a bottle.

2020 Raventos i Blanc Cava Rosé de Nit (\$24)



PHOTO: MATT TAYLOR-GROSS

Maybe there's no occasion at all and you just want something fun to drink on a Tuesday night. Cue: Raventos! The rosé is made of classic white [Cava](#) grapes (Xarel-lo, Macabeo, and Paralleda), along with some Monastrell that not only gives it a salmon-pink color, but also adds a layer of complexity to the classic Cava that Raventos is known for.

2022 Silvia Zucchi Lambrusco di Sorbara Rosato (\$25)



PHOTO: MATT TAYLOR-GROSS

Take all of your preconceived notions about [Lambrusco](#) and forget about them right now. Silvia Zucchi, a third-generation winemaker in the Sorbara area of Lambrusco, makes this sparkling rosé that tastes like watermelon and thyme, and bucks the cloyingly sweet Lambrusco stereotypes with its hints of salinity on the finish.

2014 Luis Pato 'Informal' Espumante Rosado (\$25)



PHOTO: MATT TAYLOR-GROSS

The Pato family is one of the great names in Portugal's wine scene – Luis Pato's father was one of the first farmer-winemakers to bottle his own wine in the region in the 1950's and Luis was one of the first independent winemakers to bring his wines Stateside in the 1990's. Made of 100% Baga from the Panasqueira vineyard, this sparkling rosé with an orange tint is a great value, with marmalade aromas and raspberry and creamy biscotti notes.

2021 Mosse Moussamoussettes Rosé Pet-Nat (\$27)



PHOTO: MATT TAYLOR-GROSS

Bring Moussamoussettes to the party, and we can almost guarantee everyone will want to know more about this bottle. The Mosse family has a real cult following in the natural wine world, meaning that if you see this juicy, [Loire Valley](#) sparkler in your local wine shop, it will probably be gone by the time you go back for more. It's a vibrant, watermelon pink color and notes of strawberry, peach, and zesty acidity that make for the ultimate summer sparkler.

Best sparkling rosé under \$50

NV Parigot & Richard Crémant de Bourgogne Rosé
'Monochrome' (\$32)



PHOTO: MATT TAYLOR-GROSS

Cremant de Bourgogne is the only appellation in Burgundy where blending is allowed. This light and bright fizz from Parigot and Richard balances notes of lemon, strawberry and dried fruits. It would go well with seafood or a fried chicken sandwich, to name just a few options.

2021 Renardat-Fâche Bugey Cerdon (\$33)



PHOTO: MATT TAYLOR-GROSS

Victoria James counts this as one of her favorites in the sparkling rosé category. “As a cheerful picnic wine, the Renardat-Fâche Bugey Cerdon from eastern France is like alcoholic soda pop!” she says. Pair it with a classic summer dessert like fresh berries and whipped cream.

2018 I Suoli Spumante Rosato (\$35)



PHOTO: MATT TAYLOR-GROSS

'I Suoli' means 'the soils.' Mount Etna's volcanic soils are what make the wines from the area so special, and this Spumante Rosato from Giuseppe Russo is a great example of the region's unique terroir. The wine balances notes of raspberry and oregano and a little salinity beautifully. Chill it and serve with grilled veggies and roasted chicken.

NV La Caravelle Rosé Champagne (\$42)



PHOTO: MATT TAYLOR-GROSS

Rita and André Jammets ran the iconic NYC restaurant La Caravelle – a favorite of the likes of the Rockefeller and Kennedy families, among others. Though the restaurant closed its doors in 2004, the spirit of La Caravelle lives on through the restaurant’s namesake [Champagne](#), which the Jammets have been making since 1997. At \$42, it’s a no-brainer wine to bring to a dinner party or gift a friend. There are notes of cherry, red currant, and fennel, and it would pair nicely with salmon or lemon olive oil cake.

2019 Schramsberg Brut Rosé (\$48)



PHOTO: MATT TAYLOR-GROSS

This salmon pink California sparkler is delightfully food-friendly (think: ribs, sushi, or veggie-packed summer salads) and simultaneously perfect when enjoyed on its own. This blend of mostly Pinot Noir grapes, as well as Chardonnay grapes from North Coast vineyards, is both elegant and refreshing, thanks to its red berry, blood orange, watermelon and creamy flavors.

Best sparkling rosé to splurge on

Champagne Laherte Frères Rosé de Meunier Extra Brut (\$55)



PHOTO: MATT TAYLOR-GROSS

Aurélien Laherte, a devoted practitioner of biodynamic and organic farming, is one of the dynamic young grower-producers turning heads in Champagne. This 100% Pinot Meunier sparkler is intense, both in its bright pink color and full-bodied, rich taste. It would be perfect to bring as a hostess gift for your next summer gathering. It even has a gorgeous label to boot, not that we're judging a wine by its label.

2019 Goldeneye Brut Rosé (\$70)



PHOTO: MATT TAYLOR-GROSS

The 2019 Anderson Valley growing season – a dry winter and a cool, wet spring – lent itself to one of Goldeneye’s best vintages. This pale, pink sparkler is made from the best blocks of [Chardonnay](#) and Pinot Noir and has notes of strawberry, blood orange, and honeydew, as well as nutty flavors.

NV Billecart-Salmon Brut Rosé (\$99)



PHOTO: MATT TAYLOR-GROSS

Billecart's rosé is always a crowd-favorite in the sparkling category. It is elegant, creamy, and layered with strawberries and raspberries. Open up a bottle for a special occasion – or better yet, turn a random weeknight into a special occasion and enjoy a glass along with a white pizza from your favorite takeout spot.

2009 Dom Ruinart Rosé (\$380)



PHOTO: MATT TAYLOR-GROSS

If you're looking to splurge on a special occasion wine – (maybe it's a big anniversary for you and your partner, or a 40th birthday – Ruinart just released its 2009 Dom Ruinart Rosé that fits the bill. Ruinart's NV Rosé, a perennial favorite when it comes to classic expressions of a rosé Champagne, is around \$100 a bottle, by comparison. Made up of mostly Chardonnay grapes as well as Pinot Noir, this rosé Champagne has a blend of cinnamon, blood orange and peony aromas.