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Rosé wines under $25 earn praise from sommeliers for quality and value across the United States

Selections from France, Spain, Italy, and the U.S. offer diverse flavors and styles for every palate during peak rosé season

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Rosé wine continues to be a favorite choice for American wine drinkers, especially during the warmer months. With its light, crisp character and range of flavors, rosé is both versatile and approachable. Sommeliers across the United States have identified a number of standout bottles under $25 that deliver quality and value, making it easier than ever to enjoy top-tier rosé without overspending.

One of the most recognized names in the category is Whispering Angel from Château d’Esclans in Provence, France. This wine is widely available at major retailers and is praised by sommeliers for its silky texture, dry finish, and notes of red berries and citrus. Marcie Van Mol, a Nashville-based sommelier, describes it as “the most ubiquitous choice for rosé season for a reason,” highlighting its balance between fruitiness and refreshment. It pairs well with seafood, salads, or can be enjoyed on its own.

From Oregon’s Willamette Valley, Love Drunk Rosé by Maison Noir Wines offers a different profile. Made from Chardonnay and Pinot Noir, this off-dry blush is packed with strawberry, watermelon, and kiwi flavors. Sommelier Ronda Fraley calls it “light-hearted but seriously delicious,” noting its versatility with picnic foods or spicy dishes. As a small-production wine from a Black-owned winery, it’s available through select retailers and online.

Spain’s Basque Country brings Ameztoi Rubentis Txakolina Rosé to the table. This slightly sparkling rosé is known for its ultra-crisp acidity and flavors of grapefruit, lime, and salty minerality. Suzanne Riva, wine director in New York City, looks forward to its release each year for its refreshing style and low alcohol content. It’s an ideal match for tapas or seafood and is distributed at specialty shops during spring and summer.

Corsica’s Domaine Vetriccie Rosé stands out for value. At around $14 per bottle, it delivers delicate cranberry and blackberry notes with a distinct saline edge. Claire Paparazzo, a sommelier familiar with French wines, points out its similarity to Provençal rosés but at a lower price point. Its light body makes it perfect for charcuterie or grilled fish.

California also offers strong contenders. A Tribute to Grace Rosé of Grenache from Santa Barbara County is made from 100% Grenache grown at high elevation. The wine features bright acidity with flavors of red currant and strawberry. Chicago wine director Alex Ring praises its versatility with food ranging from paella to fish tacos. Sonoma-Cutrer’s Rosé of Pinot Noir from Sonoma Coast is another favorite among sommeliers like Cheron Cowan for its elegant palate of wild strawberry, raspberry, and citrus zest.

France’s Languedoc region contributes Fleurs de Prairie Rosé—a pale salmon-colored blend with notes of red fruit, peach, lemon, and floral hints. Theo Rutherford highlights its zesty acidity and balance as reasons for its popularity among both consumers and professionals.

For those seeking something unique from California, Arnot-Roberts Rosé uses Touriga Nacional as its main grape. This non-traditional blend results in a bright wine with juicy melon and tart strawberry flavors. Mark Tarbell recommends it for poolside sipping due to its low alcohol content and refreshing finish.

Italy’s Cataldi Madonna Cerasuolo d’Abruzzo offers a deeper-hued rosé made from Montepulciano grapes. Despite its color intensity, the wine is fully dry with bold berry flavors balanced by blood orange and savory herbs. Erik Segelbaum notes that this style stands up well to grilled meats or pasta dishes.

Spain’s Rioja region provides Bodega Ostatu Rosado—a blend of Tempranillo, Garnacha, and Viura—known for its tart red berry flavors and crisp finish. Beverage director Dean Hurst recommends it as an affordable option that works well with barbecue or tapas.

Washington State’s Château Ste. Michelle “Le Rosé” uses Cabernet Sauvignon to create a Provençal-style rosé that is crisp yet lush with strawberry and peach aromas. Sommelier Sarah Tracey suggests pairing it with cheese boards or spicy grilled shrimp.

For those who prefer sparkling options, Mionetto Prosecco Rosé DOC from Italy combines Glera and Pinot Noir grapes to produce a bubbly wine with zesty lime, tangerine, honeysuckle, and red berry notes. Sommeliers like Casleah Herwaldt recommend it as an affordable sparkling choice suitable for brunch or celebrations.

All these wines are recommended by U.S.-based sommeliers or wine experts who emphasize their quality relative to price. They represent a range of styles—from pale Provençal classics to robust Italian cerasuolos—ensuring there is something for every palate under $25. Availability varies by region but most can be found at major retailers or online throughout the United States during peak rosé season in spring and summer.