

12 Rosé Wines That Buyers Are Stocking Up On This Year

Beverage pros from around the country share their must-have rosés to pour this spring

With its booming popularity, versatility at the table, and range of styles in which it's made, rosé has become a year-round staple of most beverage programs. But consumers' seasonal drinking preferences also make rosés an essential wine list feature when temperatures warm in the spring and summer.

Though there are a handful of powerhouse players that become familiar—and sometimes a bit repetitive—on wine lists, there are others that sommeliers and beverage directors across the U.S. clamor for.

SevenFifty Daily spoke with 12 restaurant professionals to find out what they're stocking up on as rosé season kicks off once again. (All wines are listed with price per bottle.)



4. Château Minuty M Rosé 2020, Provence, France; \$56

Served by Michael Manjon, beverage manager, Time Out Bar at [Time Out Market New York](#), New York City

With five bars and even more restaurants, Time Out Market New York has to feature a well-crafted, versatile rosé like the [Château Minuty M](#) in order to maximize its utility across lists. “We chose it for its creamy mouthfeel, intense fruits, and just the right amount of acidity, making it an excellent choice to complement the many varied cuisines we feature here,” says beverage manager Michael Manjon. “It doesn’t overpower fish, seafood, or poultry, and it stands up well to heartier meals with steak [and] lamb. With so many restaurants to choose from here, it just makes sense.”