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Why you need to consider more than just one shade of rosé

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Although the consumption of rosé is increasingly a year-round occasion, the shift to warmer weather provides the perfect excuse to find your next glass. But not all rosés are the same, and the wine's hue can tell you a lot more about the body and structure of a wine than you might expect at first glance.

“The color of the rosé is a matter of how long the skins of the grapes are left in contact with the juice and the thickness of the skins of those grapes,” says Caroline McCarthy, a French wine specialist for wine importer [Frederick Wildman](#). “Consequently, there are some small differences. Dark rosés can sometimes have a little more tannin and body than a paler rosé. The aromatics are really a function of which grapes are used.”

Provence, in the south of France, is arguably the most well-known region producing rosé, providing the archetype for what is considered a quality rosé: pale pink in color (and with French prestige).

Here's a selection of rosés across the pink hue spectrum that are worthy of a taste (and a whole glass) this summer.

Olema: This bottle might be one of the best deals you'll come across this summer. It's a sheer delight from start to finish with a light but pleasant bouquet. Produced in the Côtes de Provence region in the true local style, this wine is crisp and dry, with just the right amount of body. A crowd-pleaser through and through. **Suggested retail price:** [\\$15](#)