

VIN DE PROVENCE

AIX



Originated in the vineyards of a 135-year-old domain in the heart of the AOP Coteaux d'Aix-en-Provence, Maison Saint Aix's focus is to create the best possible rosé in the world. Its generous taste, harmonious structure and long finish make it the perfect rosé to be shared all year round.

When drinking AIX Rosé, you will notice a tremendously vibrant and summery taste, the ultimate expression of Provence. The critics concur.

"Pale pink colour with a copper hue. Floral nose with violet notes, red berries and ripe citrus. The palate has good layers, fresh and structured with mild extract, a crisp acidity, juicy red fruit, citrus notes and good length."

Andreas Larsson - Best Sommelier in the World

"This wine has the richness characteristics of Aix-en-Provence. Ripe red fruits, layers of intense acidity and tangy texture come together to make a wine that is packed with fruitiness as well as great freshness"

Roger Voss - Wine Enthusiast

The highly anticipated new release of AIX Rosé emerged after a long harvest which began with Syrah on the 4th of September and concluded with harvesting Grenache on October 5th. The different levels of maturity of the grapes, due to spring rain, led to a long harvest. The good weather conditions during the harvest allowed overtime for optimum control of the maturity.

The fruit quality was superb; the berries were perfectly ripe and full of varietal flavours. Grapes were picked as early as 4am, to ensure that their delicate aromas, flavours and freshness were captured. Fermentation at low temperatures preserved the aromas of the fruit. A state of the art production process minimized the influence of oxygen, establishing an easy to drink wine with finishes of red berries, grapefruit and honey. Putting quality above all else, Maison Saint Aix invests in these innovative techniques so as to refine traditional methods, rather than to replace them.

AIX Rosé 2018 is the perfect year-round rosé, be it as an aperitif or taking center stage at your dinner table.



VINTAGE
2018

SERVE BETWEEN
8°C to 12° Celsius

BOTTLE SIZES

GRAPE VARIETIES
Grenache (60%)
Syrah (20%)
Cinsault (20%)

APPELLATION
AOP Coteaux d'Aix-en-Provence

75cl
1.5L
3.0L
6.0L
15.0L

ALCOHOL
13%

VINIFICATION
30% of rosé bleeding
70% of gentle direct pressing
Fermentation between 14° & 16° Celsius

AIXROSE.COM



AIXROSE.INTERNATIONAL



@AIXROSE



AIXROSE_THE_OFFICIAL