

MAISON SAINT AIX, COTEAUX D'AIX-EN-PROVENCE, FRANCE

MENTZENDORFF
wine shippers since
1858

AIX ROSÉ

VIN DE PROVENCE

AIX



DETAILS OF PRODUCTION

Maison Saint AIX is owned and run by the Kurver family, who moved to the region from their native Holland, purchased the domain and founded the AIX brand in 2009. Their AIX Rosé has become a benchmark for Provence Rosé and is now enjoyed in many of the world's top hotels and restaurants. Nestled in the rolling Provence hills, North-East of Aix-en-Provence, Maison Saint AIX is one of the largest domains in the AOP Coteaux d'Aix-en-Provence, with a holding of 75 hectares planted at an altitude of 400-420 metres. This superb location, with its cool nights and hot days and regular cooling, Mistral winds are the perfect conditions for growing Grenache, Syrah & Cinsault, which make up the backbone of AIX Rosé. 2021 was a unique year for most winegrowers in Provence. There was frost in mid-April, which was very unusual, and thankfully not as severe as initially feared, followed by a hot and dry summer. With no rain in July and August, they welcomed rain in early September, which extended the growing season and ensured a perfect balance between sugar ripeness and fresh acidity, the perfect result for rosé production. 2021 led to a later harvest than 2020, ensuring perfect ripeness across all grape varieties. Cinsault shined this year which added an extra aromatic lift to the wine. The harvest officially started at Domaine de la Grande Séouve on Tuesday 14th September, ending on Saturday the 9th of October. Parcels of Grenache were picked first, followed by Syrah and Cinsault in the early morning to ensure no oxidation before getting to the cellar. The grapes were of very homogeneous ripeness this year, with sugars down ever so slightly than 2020 yet optimally ripe with slightly higher acidity.

TASTING NOTES

A pure, pale salmon pink colour with gentle onion skin hues that shine from the glass upon swirling. A fine, delicate nose with floral blossom, peach, fresh citrus, and hints of red fruit lead to a classic fresh and bright palate, a spritely acidity balanced with wild strawberry, raspberry, and stone fruit notes. The 2021 vintage has a lovely line and tension driven by well-integrated acidity and minerality, leading to a long and complex finish. It's a classic wine that balances the vintage characteristics along with the estate's terroir and well-loved house style.

HOW TO SERVE

The 2021 AIX Rosé is the perfect wine for any convivial occasion, be it early aperitifs, long lunches, or matched with the finest Michelin-Starred dishes. It's an excellent match with salmon, lobster, oysters, light salads, refined tapas or Asian cuisine. Serve between 8° to 12° Celsius.

www.aixrose.com

VINTAGE
2021

STYLE
Rosé

BLEND OF GRAPES
60 % Grenache, 20% Cinsault &
20 % Syrah

ALCOHOL
13%

