

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. 2022 started with a cold and dry January, which resulted in a later budburst than usual. Luckily, the shoots subsequently grew rapidly as spring was generally dry and warm. Flowering occurred in a perfect weather window with little wind, resulting in good fruit set. The summer was one of extreme dryness with only 100 mm of rain by mid-August (the driest year in France since records began 500 years ago). Thankfully late rains in August rejuvenated the vines and canopy, and the cooler nights maintained good acidity. Our vineyard management practices of increased organic matter and cover crops assisted in retaining moisture, whilst bio-stimulation using trace elements kept the vines healthy to ensure grapes reached peak maturity.

TASTING NOTES

A bright, joyous, pale pink colour in the glass. A swirl lifts the intense nose of fresh peach juice, raspberries, and white floral blossom to the fore. Fresh stone fruit, raspberries, and the classic cranberry tang lead the palate and balance the fine acid tension. The AIX Rosé 2022 finishes with a refreshingly long, dry, and balanced mineral line. A wine that has exceeded expectations.

HOW TO SERVE

The 2022 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.

PALE PINK. VERY CLASSIC NOSE OF RED BERRY FRUITS AND GUNFLINT. THE SAME DELIGHTFUL AROMATICS ARE REPLICATED ON THE PALATE WHICH SHOWS LOVELY WEIGHT, FRESHNESS AND PURITY OF EXPRESSION. A BEAUTIFULLY CRAFTED COTEAUX D'AIX.

GILBERT & GAILLARD, FEBRUARY 2023

www.aixrose.com

VINTAGE 2022
STYLE Rosé
BLEND OF GRAPES 60 % Grenache, 20% Cinsault & 20 % Syrah
ALCOHOL 13%

