

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. The year 2023 at Maison Saint AIX's vineyard in Provence was a dynamic journey, influenced by nature's elements and sustainable practices. Starting with the frosty embrace of January, where workers valiantly pruned, to the frost-free budburst in April, the journey started. May's favourable weather, characterized by sunny mornings and much-needed afternoon rain, greatly benefited Maison Saint AIX. A sunny and hot summer unfolded, however, acidity and freshness of the grapes remained high. Harvesting the 75 hectares began on 6th September with the Grenache and took nearly four weeks in sunny but cooler temperatures; a welcome relief after a hot August.

### TASTING NOTES

A bright, joyous, pale pink colour in the glass. It unveils light colours and a fresh, aromatic nose. A swirl reveals white stone fruit, citrus and wild berries. What's more, the 2023 vintage elevates mouthfeel, extending length while maintaining bright freshness and crispness, culminating in a memorable finish for every occasion.

### HOW TO SERVE

The 2023 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.

VINTAGE  
2023

STYLE  
Rosé

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

ALCOHOL  
13%

