



AIX Rosé 2021

REGION: France

GRAPES: Grenache (60%), Syrah (20%), Cinsault (20%)

AIX Rosé is made in the Provence region of France and the winery, Maison Saint Aix, is located an hour east of the historic city of Aix-en-Provence. Maison Saint Aix is situated in the vineyards of a 140-year-old domaine. These vineyards are non-irrigated and on a plateau at 1,400 feet above sea level, one of the highest in the region. The Mistral wind keeps the grapes dry and healthy. The soil is clay and limestone, with some sandy plots that are rich in minerals. Maison Saint Aix is passionate about making the best Provence rosé, and as such their grapes are sustainably farmed.

AIX Rosé is produced in the typical Provençal style using the direct pressing method. To avoid oxidation, the grapes are cold soaked and chilled to 46 degrees Fahrenheit. The grape clusters are then destemmed before pressing and are macerated at low temperatures for 5 to 6 hours. Each variety is fermented separately in temperature controlled stainless steel tanks at 57 degrees for 12 to 16 days, maintaining the aromas. To achieve the beautiful pale pink color Provence rosés are known for, AIX uses cold stabilization. The wine is maintained on the lees in a closed tank with a neutral gas for one week at around 35 degrees. The lees give aromas and great body to the wine. The wine is then aged in a stainless steel tank for 2 to 3 weeks before bottling, resulting in a beautiful rosé that is delicious year-round.

HARVEST NOTE

2021 was a unique year for most winegrowers in Provence. There was frost in mid-April, which was very unusual and thankfully not as serious as initially feared, followed by a hot and dry summer. With no rain in July and August, the rain in early September extended the growing season and ensured a perfect balance between sugar ripeness and fresh acidity, the perfect result for rosé production. The grapes were of homogeneous ripeness with slightly less sugar than last year but with higher, bright acidity. This has lent the wine a classic, elegant, and delicate style that the higher elevation vineyards achieve in the best vintages.

TASTING NOTE

A hypnotizing salmon pink color with notes of strawberry, watermelon, peach, and subtle floral hints. Discover minerality in its long and precise finish.

TECHNICAL DATA

APPELLATION: Coteaux-d'Aix-en-Provence AOP

PH: 3.23

ACIDITY: 5.87

ABV: 13%

AGING: 2 to 3 months in stainless steel before bottling

POINTS OF DISTINCTION

- **Made in the heart of Provence in Coteaux d'Aix-en-Provence**
- **AIX focuses solely on rosé, investing in state-of-the-art equipment specific to rosé**
- **Offered in multiple sizes – from 750ml to 15L – AIX is made to be shared**



"Investment and dedication contributed to the creation of AIX, but it was the passion and promise to favor quality above all else that has made the dream of this beautiful rosé a reality."

– ERIC T.A. KURVER, OWNER & WINEMAKER