

Originated in our vineyards at the 135-year-old domaine de la Grande Séouve in the heart of AOP Coteaux d'Aix-en-Provence, Maison Saint Aix focuses on creating the best possible rosé in the world. The wine's generous taste, harmonious structure and long finish make it the perfect rosé for sharing all year round.

A rare freshness and minerality! Given the different climatic conditions throughout the year 2019, an extraordinary terroir and a perfectly developed Grenache, this vintage truly reflects our region of Provence. A dry and very hot year followed by late rains enabled all grapes to reach a great level of maturity.

Grapes were picked as early as 4am to ensure that their delicate aromas, flavors 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. The innovating technique of cold stabilization ensured even more fruity aromas and a very pleasant, delicate body to this year's vintage.

Putting quality above all, Maison Saint Aix invests in these innovative techniques to refine traditional methods, rather than replace them.

TASTING NOTE

The wine has a captivating salmon pink color. The nose is aromatic and fresh with crispy notes of ripe red fruits on the palate. The acidity evens out delicately and gives the wine a balanced, long and clean finish.

AIX Rosé 2019 is the perfect year-round rosé, be it as an aperitif or taking center stage at your dinner table.



VINTAGE 2019

GRAPE VARIETIES Grenache (60%) Syrah (20%) Cinsault (20%) SERVE BETWEEN 8°C to 12° Celsius

APPELLATION

AOP Coteaux d'Aix-en-Provence

ALCOHOL

BOTTLE SIZES

75cl .5L

3.0L 6.0L 15.0I

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