

## 2021 proved to be a challenging but very successful vintage for AIX Rosé

2021 will be a year remembered as a year of adversity, but also of celebration as the Maison Saint Aix team rose to the year's challenges and harvested a classic vintage of their famed rosé.

Extreme weather and fires impacted several vineyards in Provence but thankfully Maison Saint Aix was spared any direct impact, with the aspect and slopes of the vineyard fending off the worst of the spring frost. With the pandemic adding further obstacles into the winegrowing season the team's hard work in the vineyard, followed by a minimal intervention winemaking philosophy in the cellar has cumulated in a classic vintage, shining of terroir and the year mother nature provided.

*A look back at the year in the vineyard of Maison Saint Aix*

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, we welcomed the 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.

*Harvest time at Maison Saint Aix*

After 2020's very early vintage, 2021 led to a later harvest ensuring perfect ripeness across all grape varieties. Cinsault really shone this year which added a little extra aromatic lift to the wine. Harvest officially started at Domaine de la Grande Séouve, home of AIX Rosé on Tuesday 14th September. Parcels of Grenache were picked first, followed by the gathering of Syrah and Cinsault in the early morning to ensure no oxidation before getting to the cellar. It took us almost four weeks to bring in all the grapes from our 75-hectare domain with the 2021 harvest ending on Saturday the 9th of October. The grapes were of very homogeneous ripeness this year, with sugars a touch down on 2020 yet optimally ripe with a slightly higher, bright acidity. This has lent the wine a classic elegant and fine-boned style that our higher elevation vineyards are characterised by in the very best of vintages.

*Tasting Note*

A pure, pale salmon pink coloured wine 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 a well-integrated acidity and crushed shell minerality, all leading to a surprisingly long and complex finish.

A classical wine that balances the characteristics of the vintage along with the estate's terroir and well-loved house style. 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. What sets the 2021 vintage apart is it comes at the perfect time to be shared with family, friends, and those we hold dear, a wine to bring people together and to celebrate life's precious moments.



# AIX

VINTAGE  
2021

SERVING  
Chilled, between 8°C to 12°C

COLOUR  
Rosé

GRAPE VARIETIES  
Grenache (60%)  
Syrah (20%)  
Cinsault (20%)

APPELLATION  
AOP Coteaux d'Aix-en-Provence

ORIGIN  
France

BOTTLE SIZES  
75cl - 1.5L - 3L - 6L - 15L

ALCOHOL  
13%

#### FOOD PAIRING

Excellent match with salmon, lobster, oysters, light salads, refined tapas, Asian cuisine...

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