

Overcoming challenges to deliver an exceptional Harvest

The Provence region faced significant challenges this year, including frost and severe mildew pressure, with some wineries experiencing losses of up to 40%. However, the higher altitude of our vineyards—among the highest in the region—and our diligent efforts throughout the season allowed us to minimize losses. As a result, we were able to harvest grapes of extraordinary quality, including Syrah of unprecedented ripeness and excellence. This achievement underscores the resilience of our team and vineyards, laying the foundation for an exceptional vintage.

Favorable Conditions Result in Unprecedented Syrah Quality

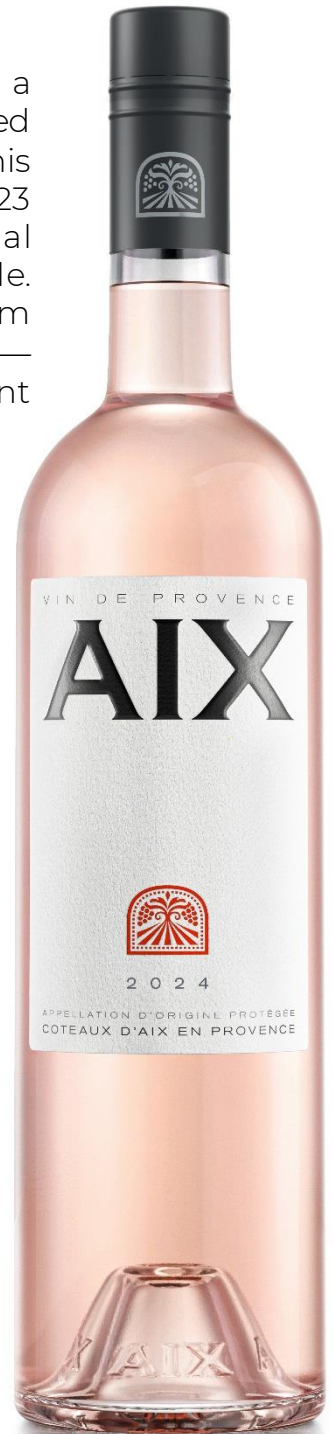
With 150 to 200mm more rainfall than last year, our vines enjoyed a healthier water balance and reduced hydric stress, leading to improved grape quality and a promising outlook for the 2024 AIX Rosé. While this summer did see periods of heat, the shorter heatwave compared to 2023 provided ideal conditions for our Syrah grapes to reach exceptional maturity, delivering a perfectly balanced and flavorful profile. Complementing these natural advantages, our team's dedication—from manual hoeing to investments in advanced soil-working equipment—ensured optimal harvest conditions, a commitment that will be evident in every bottle.

The 2024 Harvest at Maison Saint Aix

This year's harvest at Maison Saint Aix was one of our earliest ever, commencing on Wednesday, August 28th, and concluding on Tuesday, September 24th. Our dedicated team worked around the clock to gather a truly remarkable crop of grapes. Our annual harvest always takes place in the early morning hours before dawn, ensuring optimal freshness of the grapes while preserving their most delicate aromas and reducing the risk of oxidation. This detailed approach is key to achieving AIX's signature style—its radiant salmon-pink hue, delicate red fruit aromas, refined acidity, and remarkable length.

Tasting Note

The wine dazzles with its enchanting salmon-pink hue. On the nose, it offers an aromatic and fresh bouquet, while the palate reveals crisp red fruit notes, with distinctive depth and complexity, along with some spicy nuances from the Syrah. The acidity is beautifully integrated, providing subtle balance and leading to a long, clean finish. This rosé showcases a rare freshness, a pronounced mineral character, and the remarkable quality of the Syrah, making it a truly exceptional expression of the vintage.



Food pairing

AIX Rosé is the perfect companion to an array of luxurious dishes, elevating the experience of sharing and savoring fine food. Its crisp acidity and elegant minerality make it an ideal aperitif, setting the stage for a sophisticated meal. Pair it with freshly shucked oysters, where the wine's delicate fruit and minerality complement the briny freshness of the seafood. AIX's refined structure also pairs beautifully with silky, lightly smoked salmon or tender lobster, enhancing their rich textures without overwhelming them. For a more dynamic pairing, it counters the complexity and spice of Asian cuisine, such as sushi, sashimi, or even refined tapas with a touch of heat. Whether shared among friends or enjoyed during intimate moments, this rosé brings harmony to the table, enhancing both the flavors and the joy of the meal.

Vintage

2024

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

37,5 cl - 75cl - 1.5L - 3L - 6L - 15L

Alcohol

12,5%

