

A Season That Set the Stage for Success

The 2025 vintage at Maison Saint Aix was once again among the earliest in our history. Harvest began on Wednesday, August 27th, and concluded on Wednesday, September 25th, with our team working over 17 nights to pick each parcel at peak freshness.

Excellent soil water recharge during autumn 2024 and spring 2025 created ideal conditions for vine growth, even as Provence experienced one of the hottest Augusts in recent years. With no frost episodes and sanitary pressure fully under control throughout the season, the vines thrived and delivered fruit of exceptional quality.

Water, Warmth, and a Thriving Vineyard

This year underscored the vital role of water balance in a warming climate. Thanks to the estate's long-term soil work, including the incorporation of organic matter and measures to stimulate soil life and biodiversity: vines were naturally resilient and well-prepared for summer heat.

Optimal flowering contributed to generous yields, while the grapes retained remarkable freshness, vibrancy, and aromatic purity. The resulting fruit showcases a beautiful balance and the clear expression of our high-altitude terroir.

Syrah Steps Into the Spotlight

As in 2024, harvest timing was decisive. With sugar levels rising quickly throughout August, our team closely monitored each parcel to pick at the exact moment of ideal maturity.

Uniquely this year, Syrah led the harvest, ripening ahead of Grenache and offering an early preview of the precision and elegance that define the 2025 vintage. These Syrahs display outstanding color, aromatic intensity, and structure: qualities that will shine in this year's blend.

Innovation Driving Excellence

2025 marks a major step forward in cellar precision with the full renovation of our chilling system, now allowing us to cold-settle juices at 0°C before fermentation.

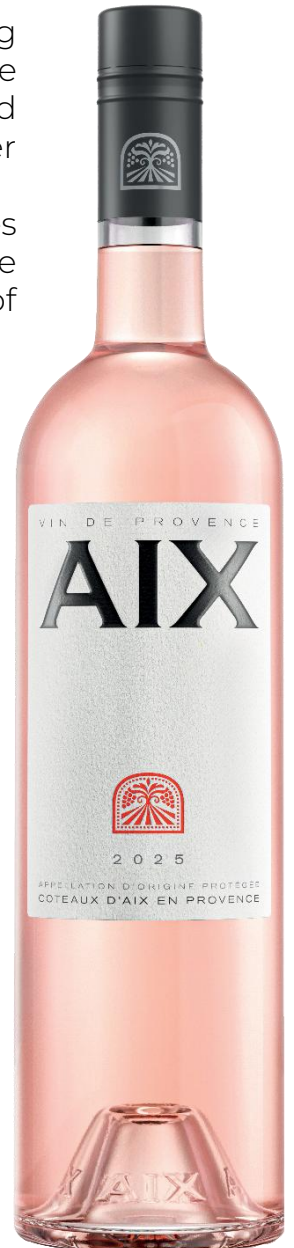
This breakthrough enhances:

- The aromatic definition of the wines,
- Their finesse and texture,
- And their overall purity.

Combined with continued manual vineyard care and precise winemaking protocols, this innovation ensures that every bottle of AIX Rosé captures the estate's commitment to progress, quality, and terroir expression.

Tasting Note : A Radiant, Expressive Vintage

Pale and luminous, this rosé opens with delicate aromas of white peach, citrus zest, and a hint of wildflowers. The palate is fresh and crisp, revealing subtle red-fruit notes that add just the right touch of vibrancy. Its clean, lightly saline finish brings remarkable precision and lift. A refreshing, elegant wine that captures the brightness and finesse of Provence.



Food pairing

AIX Rosé continues to be a refined companion to both festive occasions and elevated gastronomy.

It pairs beautifully with:

- Freshly shucked oysters or clams,
- Delicate crudo, sushi, or sashimi,
- Lightly smoked salmon or grilled lobster with citrus butter,
- Modern Mediterranean dishes such as burrata with tomato and basil, or grilled vegetables with olive oil,
- Refined Asian cuisine with subtle spice and aromatic depth.

With its balance, minerality, and vibrant acidity, the 2025 vintage enhances every table from relaxed coastal lunches to elegant evening dining.

Vintage

2025

Appellation

AOP Coteaux d'Aix-en-Provence

Origin

France

Grape varieties

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

Serving

Chilled, between 8°C to 12°C

Colour

Rosé

Bottle sizes

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

PH & Acidity

pH : 3.35
Acidity : 6g/l tartaric acid

Alcohol

12,5%

