

Maison Aix,
Coteaux d'Aix-en-Provence Rosé 2025
Coteaux d'Aix-en-Provence, Provence, France



PRODUCER

Maison Saint Aix is located 30 kilometres north of Aix-en-Provence at 500 metres above sea level, the highest point of the appellation, behind the Montagne Sainte-Victoire. This high elevation, coupled with cooling Mistral winds and striking diurnal temperature variation, ensures wines of purity, freshness, and balance. The estate owns a single plot of 75 hectares, planted on limestone-rich soils which are naturally well-draining, yet retain moisture, producing wines with mineral finesse and elegance. The estate vineyard is certified organic, with a biodynamic approach. They utilise bio-preparations to enhance soil fertility, rye is sown to prevent erosion, and biodiversity-driven pest management ensures vineyard health. Low-sulphite winemaking preserves the purity and precision that define the AIX style. The estate also works with local growers, sourcing grapes through longstanding contracts. In 2022, Nicolas Quiles joined as Operations Manager, bringing over 20 years of global winemaking expertise to further refine the house style and uphold the uncompromising quality of AIX wines.

VINEYARDS

The grapes for this wine are sourced from a 75-hectare vineyard near the Sainte-Victoire mountain, situated at an altitude of 420 metres — one of the highest within the Coteaux d'Aix-en-Provence appellation. This elevated site enjoys abundant sunshine and cooler night-time temperatures, preserving the grapes' natural acidity and aromatic complexity. Thanks to the Mistral wind, the vines thrive in optimal health throughout the growing season. The clay and limestone soils offer excellent drainage and a pronounced mineral balance, contributing depth, poise, and a refined character to the wines. Biodynamics and sustainable practises are used in the vineyard, a testament to Maison Saint Aix's commitment to sustainability — as one of the first producers in Provence to adopt biodynamic practices.

VINTAGE

The 2025 harvest at Maison Saint Aix was among the earliest on record, beginning on September 25th. Excellent soil water recharge during autumn 2024 and spring 2025 proved essential in supporting the vines through one of the hottest Augusts in recent years. With no frost episodes and excellent sanitary conditions throughout the growing season, combined with improved soil balance and optimal flowering, the estate achieved very good yields. Careful monitoring was required as sugar levels rose quickly, making harvest timing critical. The grapes display freshness, vibrancy, and expressive aromatics, setting the stage for refined wines that clearly reflect both terroir and careful vineyard management.

VINIFICATION

The carefully selected grapes underwent gentle pressing, followed by a slow, low-temperature fermentation to capture and preserve the wine's delicate aromas and vibrant freshness. Aging took place in stainless steel tanks to maintain purity and highlight the varietal expression and elegance of the fruit.

Grape Varieties	60% Grenache 20% Syrah 20% Cinsault
Winemaker	Nicolas Quiles
Closure	Screwcap
ABV	12.5%
Residual Sugar	0.81g/L
Acidity	3.62g/L
Wine pH	3.3
Bottle Sizes	75cl, 150cl
Notes	Sustainable, Vegetarian

TASTING NOTES

The wine opens with an aromatic bouquet with subtle notes of white peach and apricot with delicate floral hints of jasmine and honeysuckle.

On the palate, the wine is vibrant and beautifully balanced, with bright flavours of lemon zest and grapefruit leading into juicy melon and a fine mineral edge that adds depth and precision. The finish is long and refreshing.