

Maison Saint Aix,
Coteaux d'Aix-en-Provence White 2025
Coteaux d'Aix-en-Provence, Provence, France



PRODUCER

In 2009, Dutch entrepreneur Eric Kurver founded Maison Saint Aix estate to realise his lifelong ambition to craft the world's finest rosé. Over a decade later, he and his family have transformed it into one of Provence's leading producers, championing sustainability and site-specific winemaking. In 2022, Nicolas Quiles joined as winemaker, bringing over 20 years of global winemaking expertise to further refine the house style and uphold the uncompromising quality of AIX's 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 spanned seventeen days of night harvesting, from 27 August to 25 September. Harvest planning proved particularly challenging due to over 100 mm of rainfall in September. While the vintage was initially shaping up to be one of the earliest on record, the heavy rains caused a slight delay. Ultimately, the rainfall proved highly beneficial, helping to revitalise vines that had been stressed by the intense August heat, particularly the Rolle. The grapes were harvested at full maturity for AIX White, producing wines of excellent quality and vibrant expression.

VINIFICATION

The grapes were harvested during the coolest hours of the morning to ensure optimal freshness, preserve delicate aromas, and minimise the risk of oxidation. A gentle pressing was carried out at less than 1 bar to obtain pure, high-quality juice. The must was then kept at 3°C for five days to enhance aromatic extraction before fermentation began in stainless steel tanks at 15°C. All transfers were conducted in an oxygen-free environment to prevent oxidation and maintain the wine's purity.

TASTING NOTES

The nose is expressive and refined, revealing fresh citrus blossom and exotic fruit with subtle undertones of white peach, apricot, and delicate floral notes of jasmine and honeysuckle. On the palate, the wine is crisp and beautifully balanced, leading with flavours of lemon zest and grapefruit, followed by hints of juicy melon, almond, and a touch of minerality. The finish is clean and invigorating.

Grape Varieties	60% Rolle 30% Sauvignon Blanc 10% Grenache Blanc
Winemaker	Nicolas Quiles
Closure	Screwcap
ABV	12%
Acidity	6.5g/L
Wine pH	3.3
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian