AIX Rosé Côteaux d'Aix en Provence AOP

Highlights:

• AIX rosé wines have become a synonym for the trendy lifestyle of the region, available in 36 countries around the world: San Francisco to NY, Ibiza to Dubai, Singapore to Sydney.

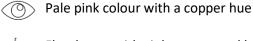
A 135-year-old domain, 420m above sea level, 300 days of sunshine a year,
50 - 60 year old Grenache contribute to a quality juice.

• Made to be shared, available sizes: 75cl, 150cl, 300cl, 600cl, etc.

• Attractive and recognizable packaging. It's a bottle a consumer will remember and that is unique in the wine world

• AIX has frequently been the rosé of choice for the world's top events, such as Festival de Cannes, Grand Prix de Monaco F1, London Fashion Week, etc...

Tasting Notes (Andreas Larsson – Best Sommelier in the World):



Floral nose with violet notes, red berries and ripe citrus

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The palate has good layers, fresh and structured with mild extract a crisp acidity, juicy red fruit, citrus notes and good length.

Food Pairing:

Aix rose is the perfect year-round rose, be it as an aperitif or taking center stage at your dinner table.

Vinification:

30% of rose bleeding, 70% of gentle direct pressing, fermentation between 14 - 16 $^\circ\!\mathrm{C}$

Grape Varieties:	60% Grenache, 20% Syrah, 20% Cinsault
Ideal service temperature:	8 - 12 °C
Aging Potential:	Drink Fresh, within 3 years







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