



SAINT X Rosé 2025 - IGP Méditerranée

Appearance: This IGP Rosé presents a captivating pale salmon hue, with brilliant clarity and a delicate shimmer that reflects the sun-soaked terroir of its coastal vineyards.

Nose: The aromatic profile is vibrant and inviting. On the nose, there are initial notes of fresh strawberries and raspberries, characteristic of Grenache & Syrah. These red berry aromas are beautifully complemented by white blossom nuances of Viognier, reminiscent of wild roses and apricots. Peach and some floral hints add complexity, while a faint whisper of sea breeze underscores the wine's maritime origins.

Palate: On the palate, this rosé is refreshingly crisp and lively. The Grenache imparts a juicy, red-fruited core with flavors of ripe cherries and red currants. Syrah contributes a gentle spiciness, with notes of white pepper and a touch of lavender. Cinsault brings a delicate, silky texture, along with flavors of pink grapefruit and a hint of tart cranberry. A small but important addition of Viognier and Rolle complete the wine with some floral aromas of white blossoms and hints of apricots. The wine's acidity is bright and well-integrated, providing a clean, mouthwatering finish.

Finish: The finish is long and elegant, with lingering impressions of minerality and a subtle salinity that speaks to the proximity of the Mediterranean Sea. A slight touch of citrus zest leaves a refreshing aftertaste, inviting another sip.

Food Pairing: This versatile rosé pairs wonderfully with a variety of dishes, perfect for sharing with friends and family. Enjoy it with fresh seafood, such as grilled prawns, a delicate ceviche, or buttery scallops. It also complements Mediterranean salads, light pasta dishes, and charcuterie boards. For a perfect seaside meal, serve it alongside a plate of marinated olives, roasted red peppers, and a refreshing crab dip.

Winemaker's note: *"This wine gave us the opportunity to experiment. To leave the (sometimes outdated) strict appellation regulations behind and let our artistic freedom run wild. Grapes harvested from vines that sometimes literally run into the Mediterranean Sea. A winemaker's dream location! This IGP Mediterranean Rosé is a delightful expression of its coastal terroir, showcasing the harmony of the classical Provence blend, Grenache, Syrah & Cinsault supplemented with some high quality white grapes such as Viognier and Rolle. Its vibrant fruit, floral elegance, and subtle herbal notes make it a quintessential rosé for warm, sunny days and leisurely al fresco dining."*





Vinification: Grapes were harvested in the coolest hours between 4AM and 9AM to ensure optimal freshness, preserving delicate aromas and minimizing oxidation risk. They were directly pressed at less than 1 bar. The must was maintained at 3°C for 5 days to extract maximum aromatic compounds, followed by fermentation in stainless steel tanks at 15°C. All transfers occurred in an oxygen-free environment to prevent oxidation, resulting in a beautiful pale salmon pink color.

Vintage	Serving	Colour
2025	Chilled, between 8°C to 12°C	Rosé
Grape Varieties	Appellation	Origin
Grenache (50%) Syrah (20%) Cinsault (20%) Viognier (5%) Rolle (Vermentino)(5%)	IGP Méditerranée	France
Bottle Sizes		Alcohol
75cl		12,5%

Key Points

- The IGP proposition from the renowned rosé producer known for AIX Rosé
- Maison Saint Aix secures exclusive access to top-tier producers in the IGP Méditerranée, investing in grapes from the highest quality for unparalleled excellence
- Years of expertise and passion from our winemaker, Nicolas Quiles, have culminated in this exceptional expression of Mediterranean rosé
- By venturing beyond the confines of strict appellation regulations, we embrace artistic freedom to experiment, yielding an expression that defies convention
- Thriving in vineyards near the Mediterranean Sea, this wine exudes hints of Mediterranean salinity and boasts a subtly rounded profile on the palate
- This rosé, crafted to the highest standards, offers a slightly more approachable alternative to its AOP counterpart, with an added fruitiness that makes it perfect for both aperitifs and dining
- The latest everyday rosé offering from the creators of AIX Rosé - a must-try for every AIX enthusiast

