

AIX White 2025 - Grand Vin de Provence

A Legacy Rooted in Provence's Original Great Whites

Long before rosé brought Provence global acclaim, the northern reaches of the region were known for their exceptional white wines. As early as the 10th century, the monks of Montmajour crafted elegant whites from cooler slopes and marl-limestone soils: wines prized for their freshness and purity.

AIX White continues this lineage, reviving a historic tradition with a contemporary, high-altitude expression of Provence.

A High-Altitude Vineyard Crafted for Freshness

Our estate sits among the highest vineyards in the Coteaux d'Aix-en-Provence appellation, benefitting from cooler night temperatures, optimal sun exposure, and mineral-rich soils.

These natural advantages, combined with the estate's ongoing soil-life regeneration efforts, create ideal conditions for producing vibrant, aromatic, and impeccably fresh white wines, beautifully complementing the elegance for which AIX Rosé is known.

A Vision Brought to Life

Since acquiring the estate in 2008, Eric Kurver has worked to bring white wine back to the forefront of our terroir. Over more than a decade, he has replanted select white varieties, refined the blends, and elevated the estate's potential through rigorous vineyard and cellar practices.

After fifteen years of mastering Provence's most iconic rosé, AIX proudly presents its white counterpart, a limited-edition cuvée crafted exclusively for our long-standing partners and clients.

Appearance

AIX White 2025 reveals a pale straw robe with subtle green reflections, signaling its purity, freshness, and aromatic intensity.

Tasting Note

Bright and pale in the glass, this white wine reveals intense aromas of citrus, white flowers, and subtle tropical fruit. The palate is lively and expressive, carried by crisp acidity that highlights its aromatic purity.

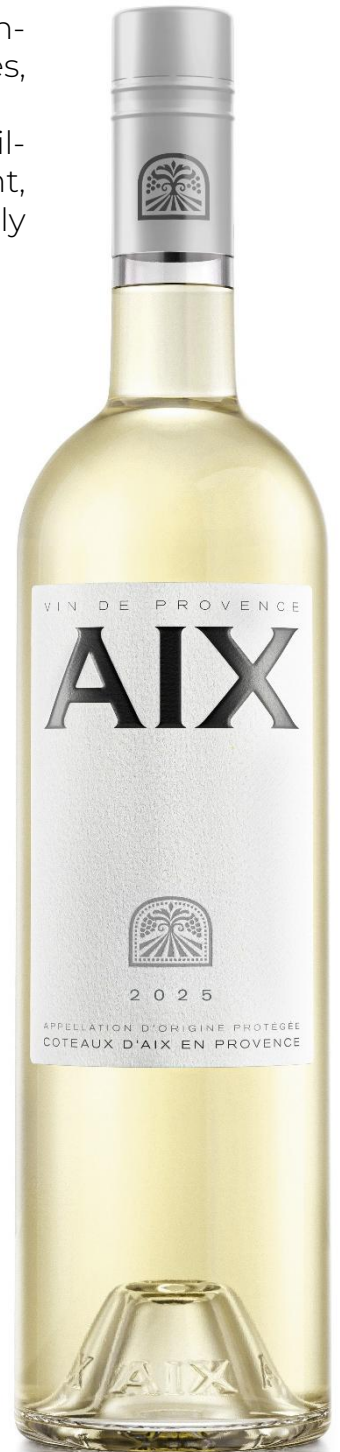
The finish is fresh, vibrant, and beautifully persistent : a radiant, uplifting expression of Provence.

Food Pairing

Versatile and gastronomic, AIX White 2025 pairs beautifully with:

- Grilled or lightly seasoned seafood,
- Sushi and sashimi,
- Provençal salads and fresh goat cheese,
- White meat dishes with citrus or herb accents,
- Mediterranean vegetable dishes and al fresco dining.

It also shines as a pure, elegant aperitif.



Vinification: Precision for Aromatic Purity

Grapes were harvested between 4am and 9am, ensuring optimal coolness and protecting delicate aromatics.

They were directly pressed at under 1 bar, then cold-stabilised at 0–3°C for several days to preserve and enhance their aromatic potential: made possible by the estate's fully renovated chilling system introduced for the 2025 harvest.

Fermentation occurred in temperature-controlled stainless steel vats at 15°C, with all transfers performed in an oxygen-free environment to maintain purity and prevent oxidation.

The result: a brilliantly pale, luminous white wine of remarkable freshness.

Winemaker's Note

« This project has been maturing behind the scenes for years. While Provence is world-renowned for its rosé, the region has long produced extraordinary whites and with some of the highest-altitude vineyards in the appellation, we're fortunate to have a perfect terroir for crafting a fresh, aromatic expression.

The ambition was to create a white wine that reflects the same aromatic brightness and refreshing character that people love in AIX Rosé. The result is a gastronomically versatile wine with remarkable freshness and purity. »

Nicolas Quiles

Vintage

2025

Appellation

AOP Coteaux d'Aix-en-Provence

Origin

France

Grape Varieties

Rolle (Vermentino) (70%)
Sauvignon Blanc (25%)
Grenache Blanc (5%)

Serving

Chilled, between 8°C to 12°C

Colour

White

Bottle Sizes

37,5cl, 75cl, 150cl

PH & Acidity

PH : 3.30
Acidity : 6,5 g/l tartaric acid

Alcohol

12%

