

Aline Gutowski

Maison Gutowski Provence

Aline Gutowski released her first vintage in 2016. Her aim is to make wines which reflect the very best of Provence using old vines in some of the most treasured terroirs across the appellation.

Importer: Top Selection



Aline Gutowski was born and raised in Provence, but her winemaking only began after a career in banking and the birth of her children. “I decided to return to my roots and challenge the notion, at that time, that rosé wasn’t a ‘real’ wine,” she says.

And so Maison Gutowski was born, crafting rosés that are now at home on the menus of fine-dining restaurants the world over. But the story began in the dirt.

Fascinated by the “mosaic of soils available to me” around the Massif des Maures, Aline focused on plot selection, meticulously seeking out the optimal combination of grape varieties and soil types.

Broadly speaking, the schist soils bring minerality and a graphite note, while the limestone soils contribute acidity. The palette of grape varieties includes Grenache, Syrah, Mourvèdre, Cinsault, Tibouren, Clairette, Rolle and Ugni Blanc.

The aim was create a boutique winery that respects ancient traditions, but at the same time seeks to refine them.

“I was drawn to rosé for its freshness,”

Aline says. “My challenge was to infuse more character and complexity while preserving that coveted Provencal freshness craved by rosé enthusiasts.

“We spent our first three years trying to achieve what was for me the perfect balance: an enticing floral nose, a delicate texture featuring white fruit aromas on the palate, a crisp acidity, and a long finish with subtle complexity.”

This goal was achieved with precise vinification techniques, including careful temperature control during fermentation. “Additionally, we’ve extended lees ageing compared to traditional methods, though we refrain from over-stripping the lees to avoid a flabby character,” she says. “This approach allows each grape to contribute its own subtle intensity to our wines.”

Mindful of pressure on the water supply due to reduced rainfall – and the fact that sudden downpours can erode the soil – Maison Gutowski has reduced tillage and allows grass to establish a vegetative cover.

Aline explains: “It aerates the soil,

captures carbon, retains humidity in the summer, and transforms into natural fertiliser when the soil is tilled. It also enhances soil aeration, allowing water to infiltrate for better absorption rather than run off.”

The house style is recognisable even if vintage conditions vary. “If there are significant natural variations in certain years, we strive to smooth out the vintage effect by working on the blend,” says Aline. “This way, our wines remain true to their profile.

“For this vintage, there was greater temperature variation between hot days and cooler nights. As a result, there is a higher fruit aroma compared to the previous year, which is a very good thing.

“The blending adds more depth to the wines. I like the idea that each element – terroir, agriculture, variety, weather, vinification – can contribute to the wine. It’s up to us to craft it precisely so that these notes remain subtle and our blend stays true to its taste year after year. I believe that’s why our customers remain loyal to us.”



M-G La Dépendance

An IGP Mediterranean where some plots are based at a slight altitude (400m) on a clay-limestone soil, particularly rich for the vine. It has a very flattering nose with intense aromas of yellow fruit (peach, apricot) and citrus. A light and dynamic rosé, with little touch of sweetness perfect to share with simplicity.

M-G La Grande Cuvée, AOC Côtes de Provence

It’s our flagship cuvée, the one where it all began. With a majority of Grenache, as well as Cinsault, Syrah and Rolle, you will find a complex and elegant bouquet with floral aromas mixed with notes of vine peach. Silky mouth feel with a smooth texture and red berry aromas accompanied by a beautiful minerality and a long and delicate finish.

M-G Réserve, AOC Côtes de Provence

The wine is organic, and the parcels are cultivated using biodynamic methods. Made from old vines, with a large majority of Grenache, but also Cinsault and 10% Rolle, you will find an expressive floral bouquet mixed with notes of white fruits and herbs of Provence. Delicate work with the lees brings more complexity to this wine, with a hint of saltiness. Perfect with food.