

Ch Simone Palette Blanc



THE FACTS

COUNTRY: France

REGION: Provence

APPELLATION: Palette

CEPAGE: 80% Clairette, 10% Grenache Blanc, 5% White - Other, 3% Ugni Blanc, 2% Muscat

WINEMAKING: Light crushing. Straining and pressing on a vertical hydraulic press. Promace reworked manually and light settling. Fermentation with native yeasts.

AGING: Small oak casks for 18 months, 6 of them on fine lees

THE STORY

The history of the chateau illustrates the ongoing relationship between the vineyard and a long line of wine growers on an exceptional terroir. Located in the commune of Meyreuil and just four kilometres from Aix en Provence, the old bastide of the Grands Carmes d'Aix monks, now the Chateau Simone, has been in the hands of the Rougier family since 1830.

THE ADJECTIVES

OVERALL: Sensual & Elegant

AROMAS / FLAVORS: Floral and fruity tones with a woody backbone

MOUTHFEEL: Long-lasting & Mineral

THE SELLING POINTS

SUSTAINABILITY: Natural Fermentation

