

Ch Simone Palette Rose

THE FACTS

COUNTRY: France

REGION: Provence

APPELLATION: Palette

CEPAGE: 100% Rose Blend

WINEMAKING: Harvested exclusively by hand, when the grapes are fully mature. Grapes sorted at the vine and in the cellar. Light crushing, partial destemming, pressing with a vertical hydraulic press, pomace reworked manually. Blending with a proportion of bleeding juice. Wood storage only, in small oak casks.

Maintained on fine lees. Natural decanting by racking.

ALCOHOL BY VOLUME: 14.0%

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: Complex & Powerful

AROMAS / FLAVORS: strawberries, raspberry, thyme, honey, orange peel

MOUTHFEEL: Minerally & Spice

THE SELLING POINTS

PAIRINGS: roast duck, fried chicken, aged cheeses,

