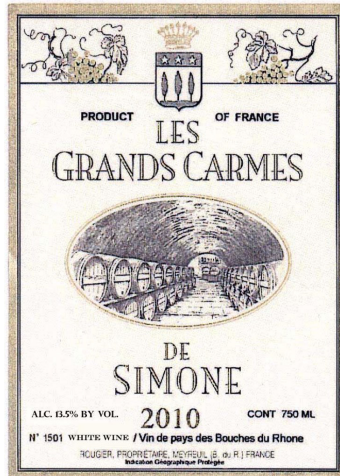


# Château Simone



## Les Grands Carmes de Simone Blanc



### At a Glance:

- **Appellation:** Vin de Pays des Bouches du Rhône
- **Encépagement:** Clairette (80%), Ugni Blanc (10%), Viognier (10%)
- **Average Annual Production:** 6000 bottles
- **Average Alcohol by Volume:** 13-14%
- **Average Residual Sugar:** <1.5 g/l
- **Average Total Acidity:** 3.8-3.9 g/l

### In The Vineyard:

- **Parcel Names, Slopes, Expositions, and Locations:** North-Facing Slopes surrounded by pines around the Château.
- **Soil Types and Compositions:** Limestone scree
- **Vine Age, Training, and Density:** Head-trained vines at 5000 vines per ha, average age 30 years.
- **Average Yields:** c. 40 hl/ha
- **Average Harvest Date and Type:** Hand harvesting that begins in mid-September

### In The Cellar:

- **Fermentation:** After crushing and partial destemming, crop is spontaneously co-fermented in *foudre* for 13-15 days.
- **Pressing:** Hydraulic Pressing
- **Time on Lees:** 6 months on lees
- **Malolactic Fermentation:**
- **Élevage:** 6 months in *foudre* followed by 8-10 months in neutral barrel.
- **Press Wine:** 50% press wine, 50% free-run juice
- **Fining, Filtration:** Unfined, plate filtration
- **Sulfur:** At harvest and bottling, 50 mg/l total, 15 mg/l free

### In The Glass:

The Grands Carmes is supremely fresh with finely fruity notes. Destined to be consumed quickly, the wine nevertheless has a good aging potential and develops an extremely delicate bouquet.