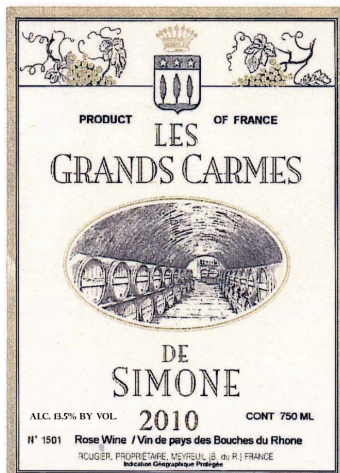


Château Simone



Les Grands Carmes de Simone Rosé



• **Appellation:** Vin de Pays des Bouches du Rhône

• **Encépagement:** Grenache (45%), Mourvèdre (30%), Cinsault (5%), Merlot (20%)

• **Average Annual Production:** 6000 bottles

• **Average Alcohol by Volume:** 13-14%

• **Average Residual Sugar:** <5 g/l residual sugar

• **Average Total Acidity:** c. 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:** 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:

This rosé wine, of deep and rich color, is energetic, taut, and recognized for its body, freshness and the delicacy of its aromas.