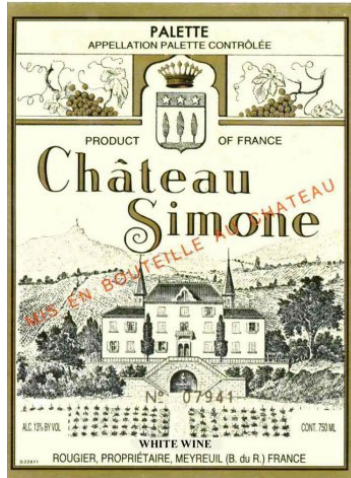


Château Simone



Palette Blanc



At a Glance:

- **Appellation:** AOC Palette
- **Encépagement:** Clairette (80%), Grenache Blanc (10%), Bourbelenc (5%), Ugni Blanc (3%), Muscat Blanc à Petits Grains (2%)
- **Average Annual Production:** 6000 bottles
- **Average Alcohol by Volume:** 12-13%
- **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 50 years, but many more than 100 years old.
- **Average Yields:** c. 35 hl/ha
- **Average Harvest Date and Type:** Hand harvesting that begins in mid-September

In The Cellar:

- **Fermentation:** Spontaneous co-fermentation of all varieties in wood *foudres* for 13-15 days
- **Pressing:** Whole-cluster direct pressing, first in hydraulic presses then in basket presses
- **Time on Lees:** 12 months on fine lees
- **Malolactic Fermentation:** Blocked by cellar temperature
- **Élevage:** 1 year in *foudre*, 1 year in neutral barrel. No *Bâtonnage*
- **Press Wine:** 20% press wine, 80% free-run juice
- **Fining and Filtration:** Unfined, plate filtration
- **Sulfur:** At harvest and bottling, 50 mg/l total, 15 mg/l free

In The Glass:

Brisk in its youth, this wine is animated by a bouquet of pine-resin, evolving slowly into a sensual masterpiece with its lingering finish built on a mass of minerality. This is a remarkably age-worthy wine with the potential to give ever-more pleasure over a span of two decades or more.