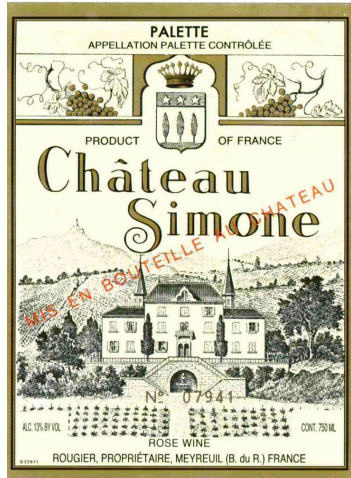


# Château Simone



## Palette Rosé



### At a Glance:

- **Appellation:** AOC Palette
- **Encépagement:** Grenache (45%), Mourvèdre (30%), and Cinsault (5%), with some Syrah, Manosquin, Castet, Carignan, Cabernet Sauvignon, and Muscat Noir (20% total)
- **Average Annual Production:** 6000 bottles
- **Average Alcohol by Volume:** 12-13%
- **Average Residual Sugar:** <3 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 fermentation in wood *foudres* and concrete eggs
- **Pressing:** Whole-cluster direct pressing for 24 hours
- **Time on Lees:** 6 months on lees
- **Malolactic Fermentation:** Blocked by temperature
- **Élevage:** 12 months in wood *foudres* and concrete eggs
- **Press Wine:** 50% press wine, 50% free-run juice
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** At harvest and bottling, 50 mg/l total, 15 mg/l free

### In The Glass:

The Château Simone Rosé is a wine that belies the notion that rosés are simple wines to be drunk up young. We have indulged ourselves with 10-year old Château Simone Rosé and have marveled at the tenacity, vibrancy and complexity of this very serious wine. Aged in barrel, it is powerful and age-worthy with a steely character and a grey-tinted aura to the faded rose-petal robe.