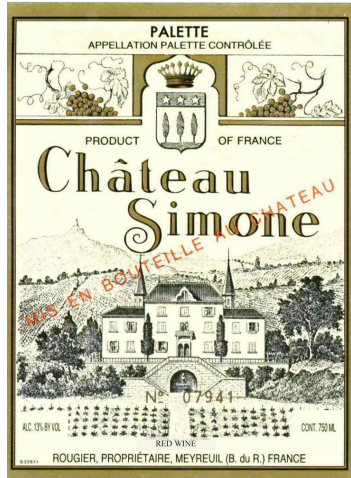


Château Simone



Palette Rouge



- **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:** <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 *foudres* for 13-15 days. Grapes are 100% destemmed and crushed.

- **Pressing:** Pressing in vertical hydraulic press

- **Time on Lees:** 6 months on lees

- **Malolactic Fermentation:** Malolactic in concrete *cuve* in early Spring

- **Élevage:** 1 year in *foudre*, 1 year in neutral barrel.

- **Press Wine:** Press wine is blended with free-run wine prior to racking into neutral barrels.

- **Fining and Filtration:** Unfined and unfiltered

- **Sulfur:** At harvest and bottling, 50 mg/l total, 15 mg/l free

In The Glass:

Château Simone Rouge is a tenacious but ultimately elegant wine. The pockets of old-growth vines of Syrah, Manosquin, Castet, Carignan, Cabernet Sauvignon and Muscat Noir that season the vineyards along with the influence of the pine-covered Mont Sainte Victoire are apparent in the flavors and aromas of the red wine of Simone and add to its stunning complexity.