



CHÂTEAU SIMONE BLANC

PRODUIT

Overview

Château Simone Blanc is an exceptional wine produced in the AOC Palette appellation, one of the smallest and most prestigious in Provence, located near Aix-en-Provence. This family estate, run by the Rougier family since 1830, cultivates vines over 50 years old, some of them centuries old, on north-facing limestone hillsides. The blend of Château Simone Blanc 2020 includes 80% Clairette, 10% Grenache Blanc, 8% Ugni Blanc, 2% Muscat Blanc, and 2% Bourboulenc. Vinification is carried out with indigenous yeasts, without oenological additives, and aging takes place in oak barrels for 18 months, including 6 months on fine lees.

Tasting

The Château Simone Blanc 2022 presents a brilliant golden color. On the nose, it reveals complex aromas of white flowers, acacia honey, vanilla, and white-fleshed fruits. On the palate, it offers a velvety texture and aromatic richness, with notes of fresh butter, candied fruits, and minerality. The finish is long, elegant, and slightly saline, testifying to its exceptional aging potential.

PROFIL GUSTATIF

Léger		Puissant
Souple		Tannique
Sec		Moelleux
Vif		Rond
Fruité		Boisé
Minéral		Fruité



IDENTITÉ

Région viticole / Pays	Bouches-du-Rhône / France
Type de vin	Blanc
Volume	1,5L
Degré d'alcool	14,5%
Potentiel de garde	15 ans
Cépages	Bourboulenc, Grenache Blanc, Muscat, Ugni blanc