



# CHÂTEAU SIMONE BLANC

### **PRODUIT**

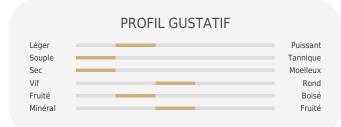
### Overview

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.

Cépages





# Région viticole / Pays Bouches-du-Rhône / France Type de vin Blanc Volume 1,5L Degré d'alcool Potentiel de garde Bouches-du-Rhône / France Blanc 1,5L

Bourboulenc, Grenache Blanc, Muscat,

Ugni blanc

IDENTITÉ