

Chateau Simone Palette red 2022

Product price:

€294.00



Product features:

Area: PROVENCE

Winemaker: Jean ROUGIER (Château Simone)

Vintage: 2022

Appellation: Palette

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: organic not certified

RVF: 94/100

Bettane + Desseauve: 94/100

Wine Advocate (Parker): 92/100

Cépage dominant: grenache

Product short description:

94/100 RVF and B+D. The great red wine for aging from the Palette appellation.

Product description:

PRESENTATION OF CHÂTEAU SIMONE
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

Château Simone Palette red 2022

Robert Parker's Wine Advocate (Y. Castaing, May 2026): **92/100**. *Slightly more closed than the 2023, the 2022 Palette Rouge nonetheless hints at elegance and precision beneath its reserved bouquet of fresh black fruits. Full-bodied, dense and powerful, it's tannic and somewhat carnal in character, with drying tannins on the finish that will require patience. **DRINK 2026-2046***

RVF Guide to the Best Wines of France 2026 (Sept 2025): **94/100**. *The red 2022 spent a year in large casks, then a year in barrels, and finally a year in bottle to enhance its flesh marked by refined tannins. This warm vintage confirms the progression in this color.*

Technical sheet written by the domaine :

The red wines, of great distinction, present under a deep ruby color subtle aromas and a bouquet of great complexity; Structured, rich in noble tannins, they have a beautiful aging potential.

Vineyard: On slopes of hills exposed to the North, limestone scree soils.

Average age: Over 50 years (some plots are over a hundred years old).

Grapes: Grenache 45%, Mourvèdre 30%, Cinsault 5%, "secondary" grapes 20% including Syrah, Castet, Manosquin, Carignan, various Muscats.

Harvest: Carried out exclusively by hand, at full maturity, with sorting of the grapes, fermentation with indigenous yeasts and temperature control.

Vinification: Light crushing with destemming, maceration in small tanks with pump-overs, maceration time of 15 to 21 days. Pressing of the pomace on vertical hydraulic presses.

Storage & aging: Exclusively in wood, first in small casks for 8 months, then for a year in oak barrels of different ages, blended at bottling without filtration.