

Château Simone Palette rose 2024

Product price:

€276.00





Product features:

Area: PROVENCE

Winemaker: Jean ROUGIER (Château Simone)

Vintage: 2024

Appellation: Palette

Color: pink

Unit Price: 30-50 €

Size: 75cl

organic or not: organic not certified

Bettane + Desseauve: 95/100

Wine Advocate (Parker): 94/100

Cépage dominant: clairette

Product short description:

95/100 B+D. **94/100** Castaing/Parker. The benchmark of the Palette appellation. A gastronomic rosé that withstands the test of time...

Product description:

PRESENTATION OF CHÂTEAU SIMONE
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

Château Simone Palette rosé 2024 :

Robert Parker's Wine Advocate (Y. Castaing, June 2025): 93/100. *The 2024 Palette Rosé offers a more restrained and introspective expression than recent vintages, yet it remains one of the finest renditions of this singular cuvée. Opening with aromas of blood orange, grapefruit, spring flowers, rose petals and a touch of spice, it's medium- to full-bodied, round and fleshy, built around a gently phenolic structure and tensile acidity. The finish is long, saline and delicately ethereal. While less exuberant today, it promises to evolve beautifully in bottle, gaining nuance and harmony with time. Once again, the Rougier family has deftly navigated the challenges of the vintage to deliver one of France's most compelling and age-worthy rosés. **DRINK 2027-2034.***

Technical sheet written by the domaine :

The rosé wines, with a deep ruby color and amber reflections, are lively and known for their body, finesse, and the delicacy of their fruit.

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

Average age: Over 50 years. Traditional cultivation with soil work. No herbicides used.

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

Harvest: Carried out exclusively by hand, at full ripeness, with sorting of the grapes.

Vinification: Light crushing, partial destemming, pressing on a vertical hydraulic press, manual racking. Blending with a proportion of saignée juice.

Conservation & aging: Exclusively in wood, in small oak casks. Aging on fine lees. Natural decantation by racking.