

# Château Simone Palette dry white wine 2023

**Product price:**

**€294.00**



**Product features:**

Area: PROVENCE

Winemaker: Jean ROUGIER (Château Simone)

Vintage: 2023

Appellation: Palette

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: organic not certified

Wine Advocate (Parker): 96/100

Cépage dominant: clairette

### Product short description:

**96/100** Castaing/Parker. The benchmark of the Palette appellation. A white wine with great aging potential, and above all, of supreme elegance!

### Product description:

## **PRESENTATION OF CHÂTEAU SIMONE** **+ ALL ITS OTHER WINES IN STOCK**

Comments on this

### Château Simone Palette dry white 2023:

**Robert Parker's Wine Advocate** (Y. Castaing, juin 2026) : **96/100**. *Even more elegant and delicate than on my previous tasting, the 2023 Palette Blanc wafts from the glass with aromas of white fruits, menthol, mint, orchard fruits and flowers mingled with an exotic touch from the Muscat grape. Medium- to full-bodied, fleshy and enveloping, it's suave and seamless, with a layered, textured mid-palate, beautiful dry extract and a long, precise finish of remarkable refinement. **DRINK DATE 2028-2053.***

**Robert Parker's Wine Advocate** (Y. Castaing, May 2026): **95/100**. *The 2023 Palette Blanc is a compelling and complex wine, unwinding in the glass with an elegant, mature bouquet in which a discreet touch of Muscat weaves seamlessly through the blend. Medium- to full-bodied, fleshy and enveloping, it's suave and seamless, with a layered, textured mid-palate, ample dry extract and a long, sculpted finish of*

---

*impressive precision. **DRINK 2028-2058***

**Technical sheet written by the domaine :**

The white wines are of supreme elegance. In their youth, their color is golden and their aromas blend floral and fruity notes with a fine woodiness. They have an exceptional aging potential, gradually taking on an old gold hue, developing a bouquet that is both delicate and powerful.

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

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

**Grapes:** Clairette 80%, Grenache Blanc 10%, Bourboulenc 5%, Ugni Blanc 3%, Muscat Blanc 2%.

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

**Vinification:** Light crushing. Draining and pressing on vertical hydraulic presses. Manual racking and light clarification.

**Storage & aging:** In small oak casks for 18 months, including 6 months on fine lees, aging in barrels for one year before bottling.