

Château Simone Palette rosé 2025

Product price:

€294.00



Product features:

Area: PROVENCE

Winemaker: Jean ROUGIER (Château Simone)

Vintage: 2025

Appellation: Palette

Color: pink

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 reference of the Palette appellation. A gastronomic rosé that withstands the test of time...

Product description:

PRESENTATION OF CHÂTEAU SIMONE
+ ALL ITS OTHER WINES IN STOCK

Comments on this

Château Simone Palette rosé 2025 :

Robert Parker's Wine Advocate (Y. Castaing, juin 2026) : **96+/100**. *A pure, clean and perfumed wine, the 2025 Palette Rosé is one of the most impressive rosés ever produced at this address. Offering up aromas of blood orange, grapefruit, red berries, spices, spring flowers and rose petals mingled with a delicately exotic note, it's medium- to full-bodied, dense and concentrated, with a fleshy, textured core of fruit framed by filigreed tannins and a limestone-driven tension that carries through to the long, ethereal and precise finish.* **DRINK DATE 2028-2045.**

Technical sheet written by the domaine :

The rosé wines, with a deep light 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 maturity, with sorting of the grapes.

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

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