

# CHÂTEAU SIMONE: ROUGE

## Style

Red, Dry

## Region

Provence

## Producer

René Rougier

## Appellation

Palette, to the south-west of Aix-en-Provence.

## Cépage

Predominantly Grenache Noir and Mourvèdre with a touch of Cinsault and the balance being a diverse blend of Cabernet Sauvignon, Syrah and ancient varieties such as Castels and Manosquin.

## Tasting Note:

A rare unreconstructed historical gem that belies comparison. Complex 'cigar box', sandalwood and sous bois aromas precede a rich, evolved palate with some mushroom and resinous notes it is often mistaken for top-quality Bordeaux. Plump tannins and a balanced acidity yield a wine that improves considerably with bottle age.

## Serve

Simple grills and roasts, particularly roast lamb with rosemary and garlic.

## Cellarage

Approachable after 2 years but will improve over 10 in a good vintage.

## Vinification

Hand harvested (90%), de-stemmed grapes undergo a 15 day cuvaision in large old Hungarian oak barrels of various sizes. After a year in wood and four rackings, the wine is assembled and put into smaller standard casks to marry for a further year before fining and bottling.

## History

Château Simone is an ancient ecclesiastical estate overlooking the dramatic backdrop of Mont Saint Victoire. The main property dates back to the 16th Century and in total comprises 17 of the 22.5 hectares of the appellation of Palette which the Rougier family have tended for six generations. It benefits from very old vines, an unusual Northerly exposure and micro-climate (induced by the surrounding forests) ensuring late and even ripening that brings balance and finesse to the wines.

