



# CHÂTEAU SIXTINE

Châteauneuf-du-Pape

## Château Sixtine *Red* 2004

**Région :** Rhône Valley.

**Grapes varieties :** 55% Grenache - 30% Syrah - 15% Mourvèdre

**Degrees :** 14%

**Yields :** 25hl/ha

**Wine making :** Reasoned culture principles. Traditional hand picking into small crates. Using a sort table. Destemming. Fermentation in thermo-regulated stainless steel vats. Classic winemaking with punching and delestage. Aging in tanks and oak barrels, light filtration.

**Terroir :** Sand and clay, clayish limestone, clayish limestone with rounded pebbles.

**Weather conditions :** A wet autumn, a rather dry, cold and windy winter; spring and summer with ample sunshine, persistent wind and continuing absence of rainfall: these are the year 2004. A number of storms in mid-August, followed by very hot weather in early September, allowed the grapes to last well and to ripen perfectly in very satisfactory biological conditions. All in all, favourable climatic conditions despite the pronounced drought.

**Production :** 32700 bottles (75cl).

**Food matches :** Red meats, game, poultry, navarin of lamb, Mediterranean cooking.

**Ageing :** Ageing from 2006 to 2026.

