



CHÂTEAU SIXTINE

Châteauneuf-du-Pape

Château Sixtine *Red* 2006

Région : Rhône Valley.

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

Degrees : 15%

Yields : 26hl/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 : Regular sunshine throughout the year, with rainfall in the form of regular showers at the ideal periods in mid-July and Mid-August and cool nights in late summer.

Production : 17900 bottles (75cl). 515 magnums (1,5L).

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

Aging : Ageing from 2008 to 2028.

