



CHÂTEAU SIXTINE

Châteauneuf-du-Pape

Château Sixtine *Red* 2012

Région : Rhône Valley.

Grapes varieties : 40% Grenache - 35% Mourvèdre - 25% Syrah

Degrees : 15,5%

Yields: 24hl/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 : The vintage 2012 took advantage of the optimum climatic conditions necessary to make great wines. Between April and July the temperatures were in normal seasonal level (between 13 and 24.7 ° C). The summer ended as it had started, dry and hot, with average temperatures, from 16.5°C to 28.6°C in August and September. A sunny summer, 1837 hours of light between April and September. It rained at the end of August and the end of September, allowing a perfect maturity of the grapes.

Production : 15100 bottles (75cl). 520 magnums (1,5L).

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

Ageing : Ageing from 2013 to 2023.

