



CHÂTEAU SIXTINE

Châteauneuf-du-Pape



Château Sixtine White 2006

Région : Rhône Valley

Grapes Varieties : 70% Roussanne - 30% Grenache Blanc

Degrees : 14%

Yields : 32/35hl/ha

Wine Making : Reasoned culture principles. Traditional hand picking into small crates. Using a sort table. Direct pressing. Fermentation and Aging in oak barrels, Aging on lees. Regular batonage.

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 : 1600 bottles (75cl)

Food matches : Aperitif, fish, seafood (scallops gratin), norway lobster, white meats, poultry, truffle dishes, asparagus tarts, goats cheeses.

Ageing : Ageing from 2008 to 2020

James Watson

16/20