



CHÂTEAU SIXTINE

Châteauneuf-du-Pape



Château Sixtine *White 2009*

Région : Rhône Valley

Grapes Varieties : 100% Roussanne

Degrees : 14.5%

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: The 2009 harvest took place in good conditions, despite a stormy episode in mid-September. The cool temperatures of the nights and the Mistral wind made it possible to harvest the grapes late allowing to wait for the perfect maturity. Healthy and compact berries in relatively conventional quantities.

Production : 1350 bottles (75cl).

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

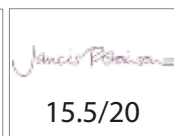
Ageing : Ageing from 2011 to 2025.



88 pts



93 pts



15.5/20