



# CHÂTEAU SIXTINE

Châteauneuf-du-Pape

## Château Sixtine *White 2010*

**Région :** Rhône Valley

**Grapes Varieties :** 100% Roussanne

**Degrees :** 15%

**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 2010 vintage will be retained as one of the lowest in quantity and one of the best in quality. There was some good rainfall during the autumn to fill up the water table followed by a cold winter with consecutive nights of frost in January and February. Then came a rainy spring, while summer 2011, was very dry, with the lowest rainfall since 1871! What a record. However, there were some cool nights, particularly in August, which delayed the harvest period until late September. This led to an excellent anthocyanin and poly-phenol synthesis. A fine, classic harvest.

**Terroir :** Sand and clay, clayish limestone.

**Production :** 1200 bottles (75cl).

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

**Ageing :** Ageing from 2012 to 2025.



*Robert Parker*  
WINE ADVOCATE

93 pts

**Wine Spectator**

93 pts