



CHÂTEAU SIXTINE

Châteauneuf-du-Pape



Château Sixtine *White* 2012

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 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.

Terroir : Sand and clay, clayish limestone.

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 2014 to 2025.

