



CHÂTEAU SIXTINE

Châteauneuf-du-Pape



Château Sixtine *White* 2015

Région : Rhône Valley

Appellation : Châteauneuf-du-Pape

Grapes Varieties : 100% Roussanne

Degree : 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.

Terroir : Sand and clay, clayish limestone.

Weather conditions: A spring with normal seasonal rainfall levels (170mm), which was succeeded by a dry and warm summer, with temperatures that have several times exceeded 37 °C. A very sunny summer with low precipitation between mid-June and mid-August. These favorable weather conditions resulted in the 2015 crop being matured in good conditions. The mid-September thunderstorms did not affect the quality of a vintage that was promising under the best auspices.

Production : 2750 bottles (75cl).

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

