



# CHÂTEAU SIXTINE

Châteauneuf-du-Pape

## Château Sixtine *Red* 2015

**Région:** Rhône Valley

**Appellation:** Châteauneuf-du-Pape.

**Grapes varieties:** 45% Grenache - 30% Mourvèdre - 25% Syrah

**Degree:** 15,5%

**Yields:** 28hl/ha

**Wine making:** Reasoned culture principles. Traditional hand picking into small crates. Using a sort table. Destemming. Fermentation in thermo-regulated stainless steel vats. Classic winemaking with punching and delestage. Aging in tanks and oak barrels, light filtration.

**Terroir:** Sand and clay, clayish limestone, clayish limestone with rounded pebbles.

**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:** 15000 bottles (75cl). 512 magnums (1,5L)

**Food matches:** Red meats, game, poultry, navarin of lamb, Mediterranean cooking.

**Ageing:** Ageing from 2016 to 2030

