



CHÂTEAU SIXTINE

Châteauneuf-du-Pape



Château Sixtine *White* 2016

Région : Rhône Valley

Appellation: Châteauneuf-du-Pape.

Grapes Varieties : 95% Roussanne - 5% Clairette

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: The winter of 2016 was mild, followed by a dry spring and quite cool, the vineyard had to face a warmer summer with several days when temperatures exceeded 35°C, including in the month of September. A hot summer but not scorching heat, characterized at the veraison by thermal amplitudes between the day and the night favorable. Ideal weather, the summer season was dry, but the fine rains of September allowed the grapes to reach full maturity.

Production : 3000 bottles (75cl).

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



vinous
93 pts

Robert Parker
WINE ADVOCATE
92 pts

JEB DUNNUCK
94 pts

James Robinson
JancisRobinson.com
17.5/20

Decanter
the world's best wine magazine
90-94 pts