



CHÂTEAU SIXTINE

Châteauneuf-du-Pape

Château Sixtine *Red* 2017

Région: Rhône Valley

Appellation: Châteauneuf-du-Pape

Grapes varieties: 50% Grenache - 30% Syrah - 20% Mourvèdre

Degree: 15,5%

Yields: 23hl/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: The winter of 2017 was characterized by a very cold January (the coldest in 5 years). The temperatures are then raised, to predict an early harvest. The summer months were very hot. The 2017 vintage is the second warmest in 20 years. The year was relatively dry, the vegetative period will have benefited from only 185 mm of precipitation against 360 mm in normal year. The grape harvests were therefore early, with exceptional health conditions, a particularly mild weather, and a beautiful late-season, which resulted in a little quantitative harvest of excellent quality.

Production: 29 600 bottles (75cl). 514 magnums (1,5L)

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

Aging: Ageing from 2018 to 2035



Wine Spectator

93 pts

Jancis Robinson
jancisrobinson.com

17/20

JEB DUNNUCK

97 pts

