



# CHÂTEAU SIXTINE

Châteauneuf-du-Pape



## *Château Sixtine White 2018*

**Région :** Rhône Valley

**Appellation:** Châteauneuf-du-Pape.

**Grapes Varieties :** 100% Roussanne

**Degree :** 14,5%

**Yields :** 32hl/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 beginning of the year 2018 was characterized by high precipitation levels (more than 833mm within the first 10 months, when there were only 206mm in 2017). These conditions required vigilance and anticipation in the vineyard. Thanks to the high temperatures of August, the ripening went perfectly and the grapes were in excellent health conditions when harvested in September, which was a hot and dry month. The Château Sixtine produced once again nice and silky wines with a good ageing potential.

**Production :** 3200 bottles (75cl).

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

**Ageing :** Ageing from 2019 to 2030.

**JEB DUNNUCK**

90 pts



**Wine Spectator**

92 pts