



CHÂTEAU SIXTINE

Châteauneuf-du-Pape

Château Sixtine Red 2022

Région: Rhône Valley

Appellation: Châteauneuf-du-Pape

Grapes varieties: 50% Grenache - 33% Syrah - 17% Mourvèdre

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.

Production: 28 000 bottles (75cl).

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

Aging: Between 20 to 30 years.

