



# CHÂTEAU SIXTINE

Châteauneuf-du-Pape



## Château Sixtine Red 2024

Région: Rhône Valley

Appellation: Châteauneuf-du-Pape

Grapes varieties: 48% Grenache - 28% Syrah - 23% Mourvèdre - 1% Clairette

Degree: 15%

Yields: 28hl/ha

Wine making: Organic farming. 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: 22 000 bottles (75cl).

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

Aging: Between 20 to 30 years.



**JEB DUNNUCK**

91-93

