



CHÂTEAU SIXTINE

Châteauneuf-du-Pape



Château Sixtine White 2024



CERTIFIÉ BIOLOGIQUE PAR FR-BIO-01

Région : Rhône Valley

Appellation: Châteauneuf-du-Pape.

Grapes Varieties : 100% Roussanne

Degree : 13%

Yields : 28hl/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 bato-nage.

Terroir : Sand and clay, clayish limestone.

Production : 2400 bottles (75cl).

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

Ageing potential in bottle : 10 years.