



# CHÂTEAU SIXTINE

Châteauneuf-du-Pape

## Château Sixtine White 2025



CERTIFIÉ BIOLOGIQUE PAR FR-BIO-01

Région : Rhône Valley

Appellation: Châteauneuf-du-Pape.

Grapes Varieties : 82% Roussanne - 18% Clairette

Degree : 14%

Yields : 30hl/ha

Wine Making : Organic farming. Traditional hand picking into small crates. Using a sort table. Direct pressing. Fermentation in tank.

Terroir : Sand and clay, clayish limestone.

Production : 3,600 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.

