



CHÂTEAU SIXTINE

Châteauneuf-du-Pape

Château Sixtine Red 2001

Région : Rhône Valley.

Grapes varieties : 40% Grenache - 30% Syrah - 30% Mourvèdre

Degrees : 15%

Yields: 25hl/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 : 19450 bottles (75cl). 315 magnums (1,5L).

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

Aging : Ageing from 2003 to 2023.



The Wine Cellar

93 pts