



CHÂTEAU SIXTINE

Châteauneuf-du-Pape

Château Sixtine *Red* 2003

Région : Rhône Valley.

Grapes varieties : 50% Grenache - 30% Syrah - 20% Mourvèdre

Degrees : 15.5%

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.

Weather conditions : Late spring and early summer were exceptionally hot, and in addition there was very little rainfall. Heat and drought set in. All these unusual conditions produced a very early grape harvest in extremely favourable conditions.

Production : 25880 bottles (75cl).

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

Aging : Ageing from 2005 to 2025.

