



# CHÂTEAU SIXTINE

Châteauneuf-du-Pape

## Château Sixtine *Red* 2005

**Région :** Rhône Valley.

**Grapes varieties :** 55% Grenache - 30% Syrah - 15% Mourvèdre

**Degrees :** 14,5%

**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 :** Temperatures that were high but not excessively so, constant sun, persistent Mistral winds, cool nights during the summer season: these are the natural elements which were the decisive factors in producing this extremely quality vintage.

**Production :** 29100 bottles (75cl). 550 magnums (1,5L).

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

**Aging :** Ageing from 2007 to 2027.

