



CHÂTEAU SIXTINE

Châteauneuf-du-Pape

Château Sixtine *Red* 2007

Région : Rhône Valley.

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

Degrees : 15,5%

Yields : 24hl/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 : Excellent amount of sun, less rainfall than usual but with periods of rain just at the right time in mid-July and mid-August, cool nights in late summer: all these factors encouraged the formation of aromatic depth. The climatic conditions in 2007 were once again ideal for the production of richly-flavoured and well-balanced wines.

Production : 19200 bottles (75cl). 580 magnums (1,5L).

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

Ageing : Ageing from 2009 to 2030.

