



CHÂTEAU SIXTINE

Châteauneuf-du-Pape

Château Sixtine *Red* 2008

Région : Rhône Valley.

Grapes varieties : 45% Grenache - 35% 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 : The 2008 harvest took place in good climatic conditions, despite a stormy episode in mid-September. The cool temperatures of the nights and the Mistral wind permitted to harvest the grapes belatedly compared to the last ten years elapsed where the harvest was early.

Production : 2350 bottles (75cl).

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

Ageing : Ageing from 2010 to 2030.

