



CHÂTEAU SIXTINE

Châteauneuf-du-Pape

Château Sixtine *Red* 2009

Région : Rhône Valley.

Grapes varieties : 45% Grenache - 30% Syrah - 25% 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 2009 harvest took place in good conditions, despite a stormy episode in mid-September. The cool temperatures of the nights and the Mistral wind made it possible to harvest the grapes late allowing to wait for the perfect maturity. Healthy and compact berries in relatively conventional quantities.

Production : 15950 bottles (75cl).

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

Ageing : Ageing from 2011 to 2030.



93 pts

94 pts

16/20