



# CHÂTEAU SIXTINE

Châteauneuf-du-Pape

## Château Sixtine *Red* 2010

**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 2010 vintage will be retained as one of the lowest in quantity and one of the best in quality. There was some good rainfall during the autumn to fill up the water table followed by- a cold winter with consecutive nights of frost in January and February. Then came a rainy spring, while summer 2011, was very dry, with the lowest rainfall since 1871! What a record. However, there were some cool nights, particularly in August, which delayed the harvest period until late September. This led to an excellent anthocyanin and polyphenol synthesis. A fine, classic harvest.

**Production :** 18200 bottles (75cl). 330 magnums (1,5L).

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

**Ageing :** Ageing from 2012 to 2032 .



96 pts



95 pts



93 pts



94 pts



92 pts