



# CHÂTEAU SIXTINE

Châteauneuf-du-Pape

## Château Sixtine *Red* 2011

**Région :** Rhône Valley.

**Grapes varieties :** 40% Grenache - 35% Mourvèdre - 25% Syrah

**Degrees :** 15%

**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 weather conditions during the harvest greatly facilitated the harvesting of the grapes at optimum maturity. The months of April, May and June were very hot and dry, which encouraged rapid vine growth and early flowering (12 days in advance compared to 2010). The summer was relatively mild with average temperatures of 22.6°C in July and August. In addition, the few precipitations (103.5mm) favored the ideal conditions for the vine.

**Production :** 7700 bottles (75cl).

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

**Ageing :** Ageing from 2013 to 2023.

