



# CHÂTEAU SIXTINE

Châteauneuf-du-Pape



## Château Sixtine *Red* 2013

**Région:** Rhône Valley.

**Appellation :** Châteauneuf-du-Pape

**Grapes varieties:** 40% Grenache, 35% Mourvedre, 25% Syrah

**Degree:** 15,5%

**Yields:** 28hl/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 spring of 2013 was the coldest and the most humid of the last few years, marked by late maturity. With the event of welcome storm at the end of July, the hottest month of the last few years, the weather conditions of the summer 2013 were good. The 2013 vintage was the latest vintage of the last few years. The harvest started during the second half of September and continued in good conditions.

**Production:** 12700 bottles (75cl).

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

**Ageing:** Ageing from 2014 to 2030.

