



CHÂTEAU SIXTINE

Châteauneuf-du-Pape



Château Sixtine *Red* 2014

Région : Rhône Valley

Appellation : Châteauneuf-du-Pape

Grapes Varieties : 50% Grenache - 25% Mourvèdre - 25% Syrah

Degree : 15%

Yields : 28hl/ha

Wine Making : Sustainable viticulture. Traditional hand picking into small crates. Use of sorting tables. Destemming. Temperature-controlled in stainless steel vats. Traditional vinification with pigeage (punching down the cap) and unballasting. Ageing in vats and oak barrels, light filtering.

Terroir : Sand and clay, clayish limestone, clayish limestone with rounded pebbles.

Weather conditions: A mild, rainy winter, followed by a warm dry spring (54 mm rainfall only, over 3 months). Everything was in place for the harvest to start early, but the weekly rains of summer (158 mm in July / August) and the cool nights, accompanied by sunshine below seasonal averages, have in a few weeks made the Vintage lost its precociousness and was harvested belatedly.

Production : 11100 bottles (75cl).

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

Ageing : Ageing from 2016 to 2030.

