



# CHÂTEAU SIXTINE

Châteauneuf-du-Pape

## *Château Sixtine Red 2018*

**Région:** Rhône Valley

**Appellation:** Châteauneuf-du-Pape

**Grapes varieties:** 58% Grenache - 25% Syrah - 17% Mourvèdre

**Degree:** 15,5%

**Yields:** 29hl/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 beginning of the year 2018 was characterized by high precipitation levels (more than 833mm within the first 10 months, when there were only 206mm in 2017). These conditions required vigilance and anticipation in the vineyard. Thanks to the high temperatures of August, the ripening went perfectly and the grapes were in excellent health conditions when harvested in September, which was a hot and dry month. The Château Sixtine produced once again nice and silky wines with a good ageing potential.

**Production:** 20 000 bottles (75cl). 90 magnums (1,5L)

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



**JEB DUNNUCK**

91-93+

**Decanter**

93

