



CHÂTEAU SIXTINE

Châteauneuf-du-Pape

Château Sixtine *White* 2005

Région : Rhône Valley

Grapes Varieties : 70% Roussanne - 30% Grenache Blanc

Degrees : 15%

Yields : 32/35hl/ha

Wine Making : Reasoned culture principles. Traditional hand picking into small crates. Using a sort table. Direct pressing. Fermentation and Aging in oak barrels, Aging on lees. Regular batonage.

Weather conditions: Temperatures that were high but not excessively so, constant sun, persistent Mistral winds, cool nights during the summer season: these are the natural elements which were the decisive factors in producing this extremely quality vintage.

Production : 1140 bottles (75cl)

Food matches : Aperitif, fish, seafood (scallops gratin), norway lobster, white meats, poultry, truffle dishes, asparagus tarts, goats cheeses.

Ageing : Ageing from 2007 to 2020

