



CHÂTEAU SIXTINE

Châteauneuf-du-Pape

Château Sixtine *White* 2007

Région : Rhône Valley

Grapes Varieties : 70% Roussanne - 30% Grenache Blanc

Degrees : 14.5%

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 : Excellent amount of sun, less rainfall than usual but with periods of rain just at the right time in mid-July and mid-August, cool nights in late summer: all these factors encouraged the formation of aromatic depth. The climatic conditions in 2007 were once again ideal for the production of richly-flavoured and well-balanced wines.

Production : 2100 bottles (75cl)

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

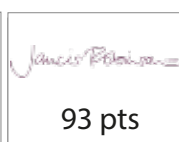
Ageing : Ageing from 2008 to 2020



93 pts



91 pts



93 pts