



CHÂTEAU SIXTINE

Châteauneuf-du-Pape



Château Sixtine White 2008

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: The 2008 harvest took place in good climatic conditions, despite a stormy episode in mid-September. The cool temperatures of the nights and the Mistral wind permitted to harvest the grapes belatedly compared to the last ten years elapsed where the harvest was early.

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 2010 to 2020

Jancis Robinson

15/20