



CHÂTEAU SIXTINE

Châteauneuf-du-Pape



Château Sixtine White 2011

Région : Rhône Valley

Grapes Varieties : 100% Roussanne

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 weather conditions during the harvest greatly facilitated the harvesting of the grapes at optimum maturity. The months of April, May and June were very hot and dry, which encouraged rapid vine growth and early flowering (12 days in advance compared to 2010). The summer was relatively mild with average temperatures of 22.6°C in July and August. In addition, the few precipitations (103.5mm) favored the ideal conditions for the vine.

Terroir : Sand and clay, clayish limestone.

Production : 1400 bottles (75cl).

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

Ageing : Ageing from 2013 to 2023.

