



CHÂTEAU SIXTINE

Châteauneuf-du-Pape



Château Sixtine White 2013

Région : Rhône Valley

Appellation : Châteauneuf-du-Pape

Grapes Varieties : 100% Roussanne

Degree : 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.

Terroir : Sand and clay, clayish limestone.

Weather conditions: The spring of 2013 was the coldest and the most humid of the last few years, marked by late maturity. With the event of welcome storm at the end of July, the hottest month of the last few years, the weather conditions of the summer 2013 were good. The 2013 vintage was the latest vintage of the last few years. The harvest started during the second half of September and continued in good conditions.

Production : 1900 bottles (75cl).

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

Ageing : Ageing from 2015 to 2025.

