



CHÂTEAU SIXTINE

Châteauneuf-du-Pape

Château Sixtine *White* 2017

Région : Rhône Valley

Appellation: Châteauneuf-du-Pape.

Grapes Varieties : 95% Roussanne - 5% Clairette

Degree : 14,5%

Yields : 32hl/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 winter of 2017 was characterized by a very cold January (the coldest in 5 years). The temperatures are then raised, to predict an early harvest. The summer months were very hot. The 2017 vintage is the second warmest in 20 years. The year was relatively dry, the vegetative period will have benefited from only 185 mm of precipitation against 360 mm in normal year. The grape harvests were therefore early, with exceptional health conditions, a particularly mild weather, and a beautiful late-season, which resulted in a little quantitative harvest of excellent quality.

Production : 2800 bottles (75cl).

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

Ageing : Ageing from 2017 to 2030.

