



# CHÂTEAU SIXTINE

Châteauneuf-du-Pape



## Château Sixtine White 2020

Région : Rhône Valley

Appellation: Châteauneuf-du-Pape.

Grapes Varieties : 95% Roussanne - 5% Clairette

Degree : 14%

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.

Production : 3266 bottles (75cl).

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

Ageing : Ageing from 2021 to 2032.



**JEB DUNNUCK**

94 Pts

*Robert Parker*  
WINE ADVOCATE

93+ Pts