



# CHÂTEAU SIXTINE

Châteauneuf-du-Pape

## Château Sixtine White 2022

Région : Rhône Valley

Appellation: Châteauneuf-du-Pape.

Grapes Varieties : 85% Roussanne - 15% 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 : 2360 bottles (75cl).

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

Ageing : Ageing from 2023 to 2034.



**JEB DUNNUCK**

94 Pts

**Decanter**

94 Pts