



DOMAINE DES SÉNÉCHAUX

Châteauneuf-du-Pape

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AOC CHATEAUNEUF-DU-PAPE WHITE 2013



The ancient vineyard of Châteauneuf-du-Pape became world famous when the Popes settled in Avignon in 1350. It later became the first French appellation d'origine in 1933 under the influence of Baron Le Roy.

The Cazes family completes its range of quality vineyards by acquiring the Domaine des Sénéchaux located in the heart of prestigious Châteauneuf-du-Pape appellation.

The terroir

3 ha located in the commune of Châteauneuf-du-Pape on a superficial sandy-clay soil, with a south south-westerly aspect.

The vintage

A particularly cold and rainy end to the winter delayed budburst and inflorescence formation. However, the excess water was absorbed by the surrounding vegetation, forming an ideal water reserve in the soil.

The somewhat troublesome spring brought no disruption to the white varieties. Leaf thinning was carried out during the summer on all the white plots, in order to ensure better ventilation of the vines.

The delay in maturity was confirmed at the beginning of September but the aromatic potential of the berries was progressing steadily.

Harvesting began on 18 September with the Roussanne and finished on 9 October with the Bourboulenc. The Roussanne and Grenache Blanc required light sorting.

Tasting note

Lovely and clear, the wine has a pale yellow colour with green glints. The nose is rich, opening elegantly on notes of peaches and white blossom, mingling with citrus fragrances.

On the palate, aromas of tropical fruits, lemon zest and spices reveal the full complexity of this wine. The wine possesses minerality with a hint of sustained acidity on the finish.

Culture

Short-cane pruning, organic fertiliser, disbudding, leaf thinning.

Vinification

The press was filled by gravity with light crushing of the grapes. Skin maceration of the Roussanne and Clairette. Cold racking, followed by thermo regulated vinification (18°).

Grape varieties

28% Roussanne, 28% Grenache Blanc, 35% Clairette, 9% Bourboulenc

Aging

The Roussanne was vinified and matured in single-varietal barriques, followed by 6 months maturing on fine lees.

Analysis

Alcohol: 14% vol.



FINE WINE AMBASSADOR
J.M. CAZES SÉLECTION