



DOMAINE DES SÉNÉCHAUX
Châteauneuf-du-Pape

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AOC CHATEAUNEUF-DU-PAPE RED 2016

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 contrôlée* in 1933 under the influence of Baron Le Roy. Lying in the heart of this illustrious appellation, the 14th-century Domaine des Sénéchaux is among the region's oldest wineries. It gets its name from one of the estate's principal plots, located in the "Bois Sénéchaux" neighbourhood.

The terroir

The plots are composed of quartzite pebbles and have a south-westerly aspect. There are 3 types of sub-soil : 8 ha of slopes and half-slopes, stony limestone-clay; 11 ha of molasse and safre (sandy limestone); 3 ha of deep sandy soil.

The vintage

Following a mild, dry winter, budbreak began at the end of March. Spring temperatures were also mild, with little rain, eliminating any risk of parasites. Flowering took place under good conditions, between late May and early June. The summer season continued along the same lines, with little rainfall and very high temperatures. Rain in mid-September kicked off ripening, and the Mistral wind did a good job of drying the grapes. The harvested grapes were well ripened and in impeccable sanitary condition. In the end, the 2016 weather conditions gave us a very promising wine.

Tasting note

This wine has a dazzling garnet red colour. The bouquet is flattering and powerful, revealing aromas of candied Morello cherry and ripe berries combined with delicate spice notes. A powerful attack, developing into jammy red and dark berry notes, mingling with light hints of spice and pepper. The finish is elegant and slightly oaked with subtle roasted notes, giving this wine perfect balance.

Grape varieties

60% grenache noir, 22% syrah, 17% mourvèdre, 1% divers

Vinification

Work in the vat-room proceeded at a regular pace through the vatting period. There was some running off early in the vatting period, and cap punching later. This year, special attention was paid to controlling the temperature of vats throughout the winemaking process.

Vatting time: 29–35 days

Ageing

25 % in barrels of 1 wine, 53% in casks and 22% in vats. Ageing time: 15 months.

Culture

Short cane pruning, ploughing, organic fertilizer, green leaf-thinning, manual harvest.

Analysis

Alcohol : 15% vol.

Palmares

17+ - Jancis Robinson - Décembre 2016

95 pts - Jeb Dunnuck - Août 2018

93 pts - The Wine Cellar Insider 2018



FINE WINE AMBASSADOR
J.M. CAZES SÉLECTION