

# Domaine des Sénéchaux

AOC CHÂTEAUNEUF-DU-PAPE WHITE 2012

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 end to the winter delayed budburst and inflorescence formation. However, the return to seasonal norms in the spring meant we only needed to conduct one moderate green harvest on the white varieties.

A very hot summer led to the production of small berries for the Grenache and the Roussanne, which went on to attain full maturity at the end of August.

Delayed by the rains, harvesting took place from 10 to 22 September, and the crop shows the makings of a quality vintage.

## Note de dégustation

Lovely and clear, the wine has a pale yellow colour with green glints.

The nose opens elegantly on notes of flowers, citrus and honey, complemented by a hint of cinnamon. The outstanding freshness on the palate reveals all the complexity of this wine, with its aromas of acacia, quince, white fruits, beeswax and spices. A hint of the typical minerality of the Châteauneuf-du-Pape whites adds the final touch to the structure of this wine. Long and delicate, the finish underpins the balance and elegance of this vintage.

#### 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**

31% Roussanne, 28% Grenache Blanc, 32% 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.



