



DOMAINE DES SÉNÉCHAUX

AOC Châteauneuf-du-Pape

Red 2022

In the heart of the prestigious Châteauneuf-du-Pape appellation, Domaine des Sénéchaux is one of the oldest vineyards in the region (14th century). Its name comes from one of the main plots in the appellation, as well as the estate itself, known as Bois Sénéchaux. With their expertise and know-how of the Bordeaux vineyard, the Cazes family acquired the 27-hectare estate in 2006 and began a whole new story.

The terroir

The plots are south and south-west facing and composed of quartzite pebbles. There are 3 types of sub-soil : 8 ha of slopes and half-slopes, stony limestone-clay; 11 ha of molasse sandstone and safres (sands); 4 ha of deep sandy soil. The sandy soils bring freshness and finesse to the wine, while the pebbles provide richness and concentration.

Cultivation & Vinification

Short pruning, mechanical soil cultivation, organic fertilisers, leaf thinning and green harvesting, manual harvest with sorting in the vineyard and in the cellar. The vats are filled by gravity to preserve the quality of the berries. Fermentation in temperature-controlled concrete vats. Work in the vat-room proceeded at a regular pace through the vatting period. There was some pumping over, «rack and return» early in the vatting period, and cap punching later.

Ageing

Syrah & Mourvèdre: 14 months in barrels used for one previous vintage.

Grenache Noir: 12 months in 50hL small vats (foudres).

The vintage

2022 was a vintage that broke all records. Winter started with some periods of Mistral wind and regular frosts with temperatures ranging from -3°C to -5°C. Budbreak occurred normally between March 20th and 25th, under warm weather conditions, promoting rapid and uniform growth throughout the vineyard. Flowering began on May 15th, at a time when several heatwaves set in. Summer was evidently scorching. The first signs of veraison were rapidly observed starting from July 8th, and the maturation progress in red grape varieties was monitored from August 10th. For the second time since 2003, the harvest began at the end of August.

Tasting note

With a beautiful deep ruby color and violet reflections, the 2022 vintage reveals a powerful nose of fresh and ripe fruits, spices (licorice-zan), enhanced by a toasted, slightly vanilla touch. On the palate, the wine offers great power and concentration giving way to flavors of well-ripened fruits (blackcurrant syrup), pepper and scrubland herbs. The finish is marked by powerful and dense tannins of high quality and a lovely integration of wood with flavors of coffee, roasting, and tobacco.

Blend

58% Grenache Noir, 25% Syrah, 17% Mourvèdre.

Food pairings

Pigeon with Ventoux truffle.

Duck with porcini mushrooms.

Alcohol by volume

15,5%



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