



DOMAINE DES SÉNÉCHAUX

Châteauneuf-du-Pape

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AOC CHATEAUNEUF-DU-PAPE WHITE 2014



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

Thanks to a very mild, pleasant winter and ideal conditions in spring (warm weather, low rainfall), the growing cycle started quite early this year.

However, this head-start was eroded by a very rainy summer, requiring the technical team to keep a permanent watch over the state of health of the vineyard. The responsiveness of the teams and precise work at the winery overcame the difficult weather conditions and a good-quality harvest was picked.

Harvesting started on 17 September with the roussanne grapes, then the grenache on 22 September and came to an end on 28 September with the Bourboulenc and Clairette varieties.

Tasting note

This wine offers a very clear yellow colour with greenish tints. The bouquet is expressive and fresh, offering aromas of hawthorn blossom and tropical fruits, along with a few notes of citrus zest.

On the palate the attack is frank, revealing white-fruit notes. The oak is smooth and discreet, accompanied by subtle hints of vanilla. The finish is long-lasting and rounded, perfecting the balance of the wine.

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

34% Roussanne, 29% Clairette, 28% Grenache Blanc, 9% Bourboulenc

Aging

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

Analysis

Alcohol: 13,5% vol.



FINE WINE AMBASSADOR
J.M. CAZES SÉLECTION