



DOMAINE DES SÉNÉCHAUX
Châteauneuf-du-Pape

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AOC CHATEAUNEUF-DU-PAPE RED 2009



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

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

2009 would remain a very good year for both vine and wine. The winter was cold – and therefore favourable for the vine's resting period –, and wet with over 100 mm of rain during April, making for a good soil water reserve for the season. Green harvesting in July helped to regulate the load on the Mourvèdre, the Syrah, and to a lesser degree, on the Grenache. Rain in mid-September put an end to the slight water stress, boosting phenolic maturity. Tannin and colour concentrations speeded up. The Syrah was picked on 7 and 8 September, the Grenache from 14 to 30 September, and the Mourvèdre at the beginning of October.

Tasting note

The vintage is developing ripe fruits and "liquorice" spices; it possesses a good deal of body and the tannins continue to become finer in the wooden "barrels and tuns".

Grape varieties

Nearly 60% Grenache, 20% Syrah, 18% Mourvèdre, 2% Vaccarèse-Cinsault.

Aging

30% in barrels that had received one wine; 55% in barrels and 15% in tanks. Maturing period: 12 months.

Culture

Short/spur pruning, ploughing, organic fertilisers, leaf-thinning, limited yields 31hl/ha.

Analysis

Alcohol : 14,5% vol.

Vinification

Work in the vats was more flexible at the start of maceration.



FINE WINE AMBASSADOR
J.M. CAZES SÉLECTION