



DOMAINE DES SÉNÉCHAUX
Châteauneuf-du-Pape

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AOC CHATEAUNEUF-DU-PAPE WHITE 2015



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

After a fairly standard winter, the soil had soaked up enough water to allow the vines to start their vegetative cycle in optimal conditions. But a cold snap in March set bud-break back by around 12 days.

Nonetheless, good conditions in April ensured that the vines flowered nicely, soon making up for this early setback.

Between May and July we experienced a prolonged heatwave, with temperatures rising as high as 40°C.

Concerns were starting to grow regarding the water stress placed on the vines, but they resisted well – with a little help from some showery spells.

The end of the summer was slightly more eventful, but the work done to thin out the leaves on the white grape vines ensured that the bunches had a good flow of air, and remained in good health.

When harvest time rolled around, all four varieties included in this blend had reached peak ripeness while maintaining a remarkable freshness. The harvest passed off without a hitch, between 9th September and 2nd October.

Tasting note

The robe is a clear, pale yellow with hints of green.

The bouquet is fresh, powerful and expressive, opening with floral notes including hawthorn and lilac.

A bold attack on the palate softens to reveal notes of pear, exotic fruits and a dash of citrus zest. Elegant woody notes add an intriguing sense of structure and complexity. The finish is elegant and long-lasting, hinting at a bright future ahead.

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

32% Roussanne, 31% 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: 14% vol.



FINE WINE AMBASSADOR
J.M. CAZES SÉLECTION