

DOMAINE DES SÉNÉCHAUX

AOC CHATEAUNEUF-DU-PAPE WHITE 2022
14,5%

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 Contrôlée” in 1933. The Cazes family completed its range of quality vineyards by acquiring the Domaine des Sénéchaux located in the heart of the prestigious Châteauneuf-du-Pape appellation.

The terroir

3 ha located in the commune of Châteauneuf-du-Pape on a superficial sandy-clay soil and facing south-southwest.

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 white grape varieties was monitored from August 10th.

For the second time since 2003, the harvest began at the end of August.

Tasting note

Pale yellow with green highlights, clear and radiant in appearance.

The nose is intense, releasing an array of floral notes, fresh fruits, ripe white fruits, and exotic undertones.

On the palate, the wine offers a harmonious balance and a generous body. Revealing floral hints, white fruits reminiscent of pear, citrus zest, and fresh almonds on the finish, it maintains a good, lingering presence supported by a delightful freshness, complemented by subtle oak notes with gentle spices.

Culture & vinification

Short pruning, ploughing, organic fertilizers, leaf thinning, manual harvesting.

The press was filled by gravity with light crushing of the grapes. Skin maceration for the Roussanne and Clairette. Cold racking, followed by thermo regulated vinification (18°C).

Grape varieties

32% Roussanne, 31% Clairette, 28% Grenache Blanc and 9% Bourboulenc

Aging

Fermentation and ageing for 6 months in one-year-old barrels for 75% of the Roussanne.



Sète-style cuttlefish rouille,
Poulard with morels in a casserole