



DOMAINE DES SÉNÉCHAUX

AOC Châteauneuf-du-Pape

White 2023



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

Our 3 hectares of white grapes grow on sandy-clay-limestone soil with a south-southwest exposure, located in the eastern part of the appellation. This type of soil and the Bourboulenc grape in the blend bring elegance, liveliness and minerality to the wine.

Cultivation & Vinification

Short pruning, mechanical soil cultivation, organic fertilisers, green leaf thinning, manual harvest with sorting in the vineyard and in the cellar. The press was filled by gravity with light crushing of the grapes. Skin maceration for the Roussanne and Clairette. Cold settling followed by a 15-day vinification in temperature-controlled stainless steel vats (17°C).

Ageing

Fermentation and ageing for 6 months in barrels used for one previous vintage for 75% of the Roussanne.

The vintage

2023 is a very fine vintage. The winter, cold and dry, was marked by regular frosts and negative temperatures, accentuated by the Mistral wind during January. Bud burst occurred normally from March 20th to 25th under ideal weather conditions, with a return of cold weather in early April. Flowering started on May 15th in a rather cool atmosphere. A very particular year, as the summer was not scorching, with cool nights until August 20th before 8 days of intense heat. Veraison was observed on July 15th and progressed steadily. Once again, the first bunches of grapes were harvested by the end of August.

Tasting note

Pale yellow with green highlights, clear and radiant in appearance. The nose, intense and powerful, opens with floral notes, white-fleshed fruits, and citrus. On the palate, full-bodied and flavorful, with floral and fruit aromas, this wine offers great energy, supported by grapefruit notes and a hint of aniseed. A long, fresh finish with a subtle woody touch.

Blend

31% Roussanne, 30% Grenache Blanc, 29% Clairette, 10% Bourboulenc.

Food pairings

Langoustine ravioli.
Trout Vaucluse-style.

Alcohol by volume

14%



VEGAN

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