



DOMAINE DES SÉNÉCHAUX  
Châteauneuf-du-Pape



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### AOC CHÂTEAUNEUF-DU-PAPE WHITE 2010

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

A particularly cold winter delaying budburst and a strong mistral at the time of flowering heralded a late year with low yields. The delay in maturity was roughly two weeks and in July it was decided to carry out targeted leaf thinning around the grapes on all the plots of white varieties, to optimise their ripeness.

The harvests took place from 16 to 22 September in bright sunshine. Excellent sanitary state.

#### Tasting note

Pale yellow colour with green glints. Pleasing nose combining aromas of flowers and fruit with delicately woody notes. On the palate, powerful aromas (flowers, white peach, spices) underpinned by fine acidity. Fresh, round and long with a hint of minerality typical of the Châteauneuf du Pape white. A long, exquisite finish.

#### 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% Grenache blanc, 29% Clairette, 8% 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