

# Domaine des Sénéchaux

AOC CHÂTEAUNEUF-DU-PAPE RED 2012

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 under the influence of Baron Le Roy.

Lying in the heart of this illustrious appellation, the 14th-century Domaine des Sénéchaux is among the region's oldest wineries. It gets its name from one of the estate's principal plots, located in the "Bois Sénéchaux" neighbourhood.

### 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

Water reserves fell to low levels following an especially cold and dry end to winter, prompting fears that the vines would be subject to excessive stress. Despite uneven bud break at the end of March, flowering took place in very good conditions from 20 to 30 May. Regular, effective rainfall in April led to the recovery of water reserves at root level, while a scorchingly hot August sped the ripening of the grapes. A cool rainy start to September stopped the potential alcohol level from soaring, preserved acidity and allowed the grapes to be picked at the right stage of ripeness, thereby safeguarding the intensity of the fruit.

Harvesting began with Syrah grapes on 17 September, continued with Grenache four days later and ended on 9 October with Mourvedre grapes.

# Tasting note

A lovely intense colour with purplish glints, this vintage reveals a flattering nose that opens on aromas of cherry, wood and ripe red fruits. Agitation produces notes of morello cherry and liquorice to complement the harmony of the wine. A subtle blend of unctuousness and power, the attack gives way to a bouquet of cassis and raspberry flavours with hints of spice and vanilla. The harmonious, woody finish underpins the quality of a wine that is full of promise and suitable for laving down.

### **Grape varieties**

61% Grenache Noir 20% Syrah 18% Mourvèdre 1% Vaccarèse-Cinsault

### Vinification

Intense vats work to help release the tannins and promote roundness. Length of fermentation: 28 to 32 days.

#### Ageing

25% in barrels of 1 wine; 60% in casks and 15% in vats. Ageing time 12 months.

# Culture

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

# **Analysis**

Alcohol: 14,5% vol.



