



Domaine des Sénéchaux

AOC Châteauneuf-du-pape White 2009

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

Budburst was slightly late and the flowering brought little coulure. Green harvesting was therefore carried out on all the white varieties during July, to facilitate good yield control. In August, the heatwave sent temperatures soaring, and ripening accelerated. This hot dry weather helped produce a very good sanitary state, thereby facilitating the picking. In order to preserve freshness, avoid over ripeness and excessively high alcohol content, we started harvesting very early, on 27 August, finishing on 11 September.

Tasting note

Lovely brilliance and a hint of white gold with green glints. Intense on the nose, combining white flowers and citrus with an exotic touch. Acidity is present, the aromatic range is prolonged on the palate and its minerality testifies to the terroir. Its balance and richness point to a promising evolution: a wine for laying down.

Culture

Spur pruning, ploughing, organic fertilisers, leaf-thinning, limited yields: 29 hl/ha.

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, 30% Grenache blanc, 30% 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.

