



DOMAINE DES SÉNÉCHAUX
Châteauneuf-du-Pape



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AOC CHATEAUNEUF-DU-PAPE RED 2020



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

After a mild winter, with light frost period, no mistral winds and small precipitation, the last two weeks of February was marked by high temperatures for the season that caused a early bud break between 5 and 8 March.

The inflorescence on all the grape varieties was very regular and the flowering took place in perfect weather conditions.

In the spring, the rainfall was not very abundant allowing the water stress to settle during the summer. A 22 mm rain at the end of August relieves the vineyard.

In September, the hot weather continues and the Syrah matures quickly. In order to keep its freshness, the harvest begins on September, 7th (8 days earlier than 2019). The other grape varieties follow the same trend and the harvest is closed on September, 30th.

Tasting notes

The intense nose opens with a beautiful aroma of ripe jammy "raspberry-crushed strawberry" fruit and grenache spices. On the palate, the 2020 vintage offers great power and volume, with velvety tannins. The aromas of red fruits are complemented by hints of liquorice and sweet spices. The finish is ample, round and with a woody touch which gives a better complexity.

Culture

Short cane pruning, ploughing, organic fertilizer, green leaf-thinning, manual harvest.

Vinification

Work in the vat-room proceeded at a regular pace through the vatting period. There was some running off early in the vatting period, and cap punching later.

Grape varieties

54% Grenache noir, 25% Syrah, 21% Mourvèdre

Ageing

Syrah & Mourvèdre : 12 months in barrels of 1 wine
Grenache noir in small (50hL) vats.



Grilled red meat,
Pork with sage,
Rabbit with mushroom sauce



FINE WINE AMBASSADOR
J.M. CAZES SÉLECTION

