



DOMAINE DES SÉNÉCHAUX  
Châteauneuf-du-Pape

## DOMAINE DES SÉNÉCHAUX

AOC CHATEAUNEUF-DU-PAPE WHITE 2016



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

Following a mild, dry winter, budbreak began at the end of March. Spring temperatures were also mild, with little rain, eliminating any risk of parasites. Flowering took place under good conditions, between late May and early June. The summer season continued along the same lines, with little rainfall and very high temperatures. Rain in mid-September kicked off ripening, and the Mistral wind did a good job of drying the grapes.

Harvesting was carried out between 9th September and 5th October, in calm conditions.

The harvested grapes were well ripened and in impeccable sanitary condition. In the end, the 2016 weather conditions gave us a very promising wine.

### Tasting note

A bright, clear colour. Pale yellow with hints of green.

The bouquet is expressive, fresh and intense. It opens on floral notes, with white flowers and honeysuckle.

On the palate, the wine is smooth with aromas of exotic, citrus and white fruit. Hints of spice are backed by delicate oak. It has a long, mineral finish, the sign of a wine that will age well.

### Culture

Short pruning, ploughing, organic fertilizer, leaf thinning, manual harvesting.

### 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, 31% Clairette, 28% Grenache Blanc, 9% 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