



DOMAINE DES SÉNÉCHAUX

Châteauneuf-du-Pape

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AOC CHATEAUNEUF-DU-PAPE RED 2011



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.

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

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

The fine weather at the beginning of the winter encouraged a rapid budburst.

During the spring, the vines grew vigorously: Flowering went well and parasite pressure remained limited.

The load on the varietals as a whole was considerable. Green harvesting therefore had to be maintained to control yield and help improve maturity.

The weather changed in late July and early August, and downy mildew appeared in the vineyard and outbreaks of botrytis developed.

The mildew was checked and kept under control, and green and healthy foliage was maintained. The technical team then decided to wait for the optimal maturity of the grapes before beginning the harvest: The Syrah were picked from 14 September, the Grenache from the 18th, and the Mourvèdre from the 30th. The triage carried out during harvesting was increased, but this rigorous work was conducive to obtaining a quality vintage.

Tasting note

Brilliant garnet colour, with crimson glints.

Very expressive nose: fruity and liquorice notes with subtle roasted aromas.

The attack is full-bodied and racy, and a silky palate reveals a structure that is full of finesse and balance: with delicate woody, toasted notes mingling with intense aromas of red and black fruits. Long, fresh and aromatic finish.

Grape varieties

62% Grenache Noir
20% Syrah
17% Mourvèdre
1% Vaccarèse-Cinsault

Ageing

25% in barrels of 1 wine; 55% in casks and 20% in vats. Ageing time 10 to 12 months.

Culture

Short/spur pruning, ploughing, organic fertilisers, leaf-thinning, limited yields 32 hl/ha.

Analysis

Alcohol : 15% vol.

Vinification

Fermentation in the vats was regular overall. Light vat work rapidly helped release the tannins and promote roundness. Length of fermentation: 24 to 28 days.



FINE WINE AMBASSADOR
J.M. CAZES SÉLECTION