



DOMAINE DES SÉNÉCHAUX

AOC Châteauneuf-du-Pape

White 2024



In the heart of the prestigious Châteauneuf-du-Pape appellation, Domaine des Sénéchaux is one of the oldest vineyards in the region (14th century). Its name comes from one of the main plots in the appellation, as well as the estate itself, known as Bois Sénéchaux. With their expertise and know-how of the Bordeaux vineyard, the Cazes family acquired the 27-hectare estate in 2006 and began a whole new story.

The terroir

Our 3 hectares of white grape varieties grow on sandy-clay-limestone soil with a south-southwest exposure, located in the eastern part of the appellation. This type of soil and the Bourboulenc grape in the blend bring elegance, liveliness and minerality to the wine.

Cultivation & Vinification

Short pruning, mechanical soil cultivation, organic fertilisers, green leaf thinning. Hand picked with sorting in the vineyard and in the cellar. The press was filled by gravity with gentle grape crushing. Skin maceration for the Roussanne and Clairette. Cold settling followed by a 15-day vinification in temperature-controlled stainless steel vats (17°C).

Ageing

Fermentation and ageing for 6 months in barrels used for one previous vintage for 50% of the Roussanne, 20% of the Grenache Blanc and 6% of the Clairette.

The vintage

The winter was mild, with only occasional periods of frost and freezing temperatures. From 20th January onwards, temperatures gradually warmed, leading to bud break around 20th March — an ideal start to the growing season. April saw a return of colder weather, which, delayed flowering until around 20th May. The summer was marked by contrasting phases: moderate temperatures without excessive heat until August, followed by a period of intense heat and drought. Veraison occurred between 18th and 23rd July. This year's ripening was notably slow, requiring patience to harvest at optimal maturity. This steady and balanced ripening process has resulted in a white wine with good freshness, balance, and impressive complexity.

Tasting note

This wine is bright and clear, displaying a pale yellow colour with green highlights. An expressive and delicate nose reveals aromas of yellow flowers and stone fruits. The palate opens with precision and a silky texture. Aromatic and harmonious on the mid-palate, it gracefully balances floral notes, exotic fruits, and gentle spices, all supported by a subtle touch of oak. The finish is long, saline, and vibrant.

Blend

34% Roussanne, 32% Clairette, 25% Grenache Blanc, 9% Bourboulenc.

Food pairings

Skate Wings with Brown Butter.
Poultry Ballotine with Foie Gras.
Frozen Nougat.

Alcohol by volume

14%

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