



DOMAINE DES SÉNÉCHAUX
Châteauneuf-du-Pape



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AOC CHATEAUNEUF-DU-PAPE WHITE 2021
14%



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

Winter influenced the 2021 vintage by an Atlantic climate: high humidity with fog and regular light rain.

Bud burst then normally takes place between March 20 and 25, with rapid growth under the effect of heat. Development was then slowed down by a frost episode on April 8 throughout the entire appellation. Its impact was moderate on our estate's plots.

Flowering began on May 26 in good conditions thanks to the cryptogamic pressure (diseases) which remains very low this year.

Summer was not scorching (dry & hot) unlike previous years and the nights were fresh so the vineyard does not know any period of stress.

With these conditions, the maturity of the white grape varieties was very regular with a good balance for the harvest, which took place from 15 to 22 September.

Tasting notes

Limpid and brilliant, this wine has a nice light yellow colour with slight hints of green.

The bouquet, complex and charming, offering floral aromas and notes of ripe fruit, exotic fruit and citrus.

With a frank attack on the palate, the wine reveals a beautiful aromatic complexity with a scent of mango and citrus zest. A subtle woody touch brings balance to this vintage. A nice saline freshness and some almond notes (slight bitterness) give the finish a pleasant and elegant nervousness.

Culture & Vinification

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

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

34% Roussanne, 30% Clairette, 28% Grenache blanc et 8% Bourboulenc

Aging

Fermentation and maturing for 6 months in one-wine barrels with 75% Roussanne.



Lobster with mayonnaise,
Roasted pork with sage sauce,
Veal sweetbreads with truffle



FINE WINE AMBASSADOR

J.M. CAZES SÉLECTION

