



## DOMAINE DES SÉNÉCHAUX

Châteauneuf-du-Pape

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AOC CHATEAUNEUF-DU-PAPE WHITE 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 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

Prompted by the mild start to the winter, the varieties as a whole saw a rapid and homogeneous budburst from the end of March.

After flowering, the load on all the plots was considerable. To control the yield and promote greater maturity, we decided to carry out green harvesting as well as light leaf thinning.

The weather deteriorated from mid-July onwards, triggering patches of Botrytis, which were accentuated by the absence of the Mistral over this period. To counter this and contain its progress, we decided to intensify leaf thinning, thereby improving the chances of a quality vintage.

Domaine des Sénéchaux white harvesting period began on the 2nd of September with Grenache blanc and finished with bourboulenc the 15th of September.

#### Tasting note

Very pure colour with brilliant yellow glints, with fine, slow legs. Fresh nose, both complex and delicate, revealing marked intensity: the bouquet combines aromas of tropical white blossoms, with a hint of the minerality that typifies the Châteauneuf terroir.

The palate is full bodied and luscious with an aromatic structure combining acacia, white fruits, honey and toasted notes. The overall blend of body and freshness imbues this wine with harmony and elegance.

#### Culture

Short-cane pruning, organic fertiliser, disbudding, leaf thinning.

#### 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

31% Roussanne, 28% Grenache blanc, 32% Clairette, 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