



DOMAINE DES SÉNÉCHAUX
Châteauneuf-du-Pape

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AOC CHATEAUNEUF-DU-PAPE RED 2014



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.

Lying in the heart of this illustrious appellation, the 14th-century Domaine des Sénéchaux is among the region's oldest wineries. It gets its name from one of the estate's principal plots, located in the "Bois Sénéchaux" neighbourhood.

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 winter rains stocked up groundwater levels, making up for the dry conditions of previous years and allowing the vines to get off to an early start, thanks also to the dry, mild spring.

Things slowed down, however, over the cool, wet summer, requiring constant efforts by the technical team to keep an eye on the sanitary condition of the vines. The grapes ripened slowly in cool weather conditions, favouring aromatic complexity. Picking started fairly late but came to a close on the usual dates thanks to unstinting work by the harvesters. The Syrah grapes were brought in first, starting on 15 September, followed by the Grenache on 26 September and then the Mourvèdre from 6 October onwards.

Tasting note

The colour is a radiant garnet red. The bouquet unleashes an explosion of ripe red fruit scents, leading into hints of cinnamon and spices.

The sensation on the palate is smooth and complex, with blackcurrant and Morello cherry flavours mingling with hints of liquorice and pain d'épices.

Woody, toasted notes in the finish give the wine perfect balance. Thanks to its lovely silky tannins, this vintage can be enjoyed right away.

Grape varieties

52% Grenache Noir
28% Syrah
20% Mourvèdre

Ageing

18% in barrels of 1 wine, 8% in barrels of 2 wines. 56% in casks and 18% in vats. Ageing time 12 months.

Vinification

Work on the wine in the vats was less intense than usual, placing the emphasis on gentle extraction and soft, supple tannins.
Length of fermentation: 24 days.

Culture

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

Analysis

Alcohol : 14.5% vol.



FINE WINE AMBASSADOR
J.M. CAZES SÉLECTION