



DOMAINE DES SÉNÉCHAUX
Châteauneuf-du-Pape

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AOC CHATEAUNEUF-DU-PAPE RED 2015



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 vintage

The end of winter was colder than usual, causing a delay in budbreak, although the vines caught up again in spring. The clusters came out evenly and the flowers developed in good conditions. The green harvest, in July, was primarily focused on the younger vines of all the grape varieties. Strong Mistral winds marked the year, with "gusts reaching over 100km/hr".

Rain in spring and August prevented any stress for the vines, but slightly delayed ripening. The sanitary state was perfect up to the end of harvesting.

Tasting note

Intense, jammy fruit (crushed raspberry-strawberry) and blackberry, with lovely spice notes. Oak ageing has provided the characteristic notes of the spirit and terroir of Châteauneuf-du-Pape.

A structured, full, smooth mouthfeel with marked tannins. Ripe fruit aromas, spices (liquorice root, cinnamon) and excellent freshness.

The finish features plum, leather and roasted notes. The delicate oakyness gives finesse, body and good length.

Grape varieties

58% grenache noir
22% syrah
18% mourvèdre
2% divers

Vinification

Vatting was initially sustained to ensure substantial extraction. We then macerated gently by infusion to enhance the lovely fruit of this vintage.

Vatting time: 28-32 days

Ageing

28% in barrels of 1 wine, 55% in casks and 17% in vats.

Ageing time: 14 months.

Harvests

Red wine from 15 september to 6 october

Culture

Short cane pruning, ploughing, organic fertilizer, green leaf-thinning, manual harvest

Analysis

Alcohol: 14.5% vol.



FINE WINE AMBASSADOR
J.M. CAZES SÉLECTION