

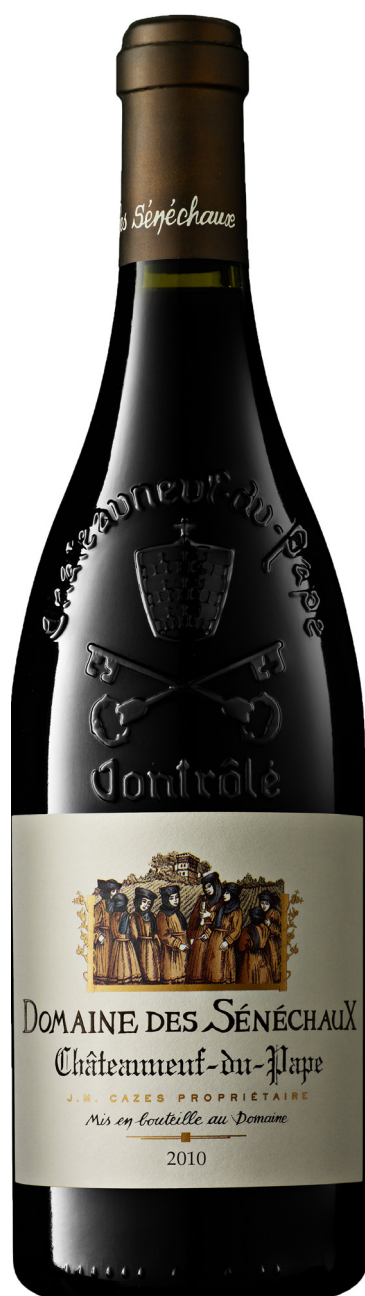


## DOMAINE DES SÉNÉCHAUX

Châteauneuf-du-Pape

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AOC CHATEAUNEUF-DU-PAPE RED 2010



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.

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

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 particularly cold winter, with two snowy spells on 8 January and 8 March, led to a late budburst, around 8-12 April. Flowering was equally late and considerably marked by coulure on the Grenache vines, which acted as a natural control on the year's yield. The summery weather conditions prompted a good vegetative development and a slow and even maturation for the Grenaches. The grapes ripened without stress or interruption, attaining perfect phenolic maturity and retaining a good deal of freshness. The Syrah was harvested from 16 September, followed by the Grenache Noir, and then the Mourvèdre on 5 and 6 October. With all this outstanding equilibrium, 2010 once again epitomises this prestigious appellation's very great vintages.

#### Tasting note

*Lovely garnet-red with hints of purple. Intense nose, a delightful fruity blend with the nicely-ripened "raspberry" red fruit that distinguishes a beautifully mature Grenache. Spicy notes, exuding a delicate woodiness. The flavours on the palate reinforce the raspberry, cassis, strong spice and liquorice aromas. A blend with fine and tight tannins. Long, well-balanced finish imbued with both candied and delicately toasted notes.*

#### Grape varieties

56% Grenache Noir  
22% Syrah  
20% Mourvèdre  
2% Vaccarèse-Cinsault

#### Culture

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

#### Vinification

More intense vat work than in 2009 with a fairly late last delestage. Length of fermentation: 28 to 33 days.

#### Ageing

25% in barrels of 1 wine; 60% in casks and 15% in vats. Ageing time 12 to 14 months.

#### Analysis

Alcohol : 14,5% vol.



FINE WINE AMBASSADOR  
J.M. CAZES SÉLECTION