

Château Senejac, France

In a landscape dominated by the river of l'Aygue Longue, ancient woodland and in the middle of the vines, sits Château Sénéjac.

First planted in the 16th century, the estate was already a producer of some note by the middle of the 19th century. Several owners succeeded one another until 1860, when the Comte de Guigné acquired the property; it was to remain in the family for a further 139 years. When in 1999 it was sold to Lorraine Cordier, also owner of Château Talbot, in Saint Julien. Her impetus brought the vineyards up to the level of the best Médoc wines. When Lorraine Cordier passed away, her nieces Philippine and Marguerite and her nephew Gustave took over the property, which today extends over 150 hectares, of which 41 hectares are planted with vines.

Viticulture

Château Sénéjac's vineyards are located between Margaux and the city of Bordeaux, on the crest of the commune of Le Pian-Médoc. Soils are mainly gravel, with the proportion varying across the plot, allowing rapid drainage and the accumulation ground water which can be accessed by the vines during times of drought. Soils are naturally poor in organic matter which favours the expression of typical Médoc varieties; Cabernet Sauvignon accounting for 52% of their plantings, followed by 36% Merlot, 8% Cabernet Franc and 4% Petit Verdot. Human hands shape every vine, from pruning to harvesting, with particular attention paid to the balance of the vine. The vineyard is managed according to integrated viticulture and working sustainably, to meet the challenges of producing wine as ethically as possible; with every daily practice mastered to reduce the impact on the environment and to encourage soil microbes.

Winemaking

With consulting oenologist, Eric Boissenot grapes are analysed to determine the perfect time to harvest. Plot by plot the grapes are tasted and the harvest planning begins. Once at the winery, the destemmed grapes are meticulously sorted in order to select the best berries, with vinification carried out in by plot and by grape variety, by associating the soils of soils of homogenous qualities. Minimal intervention during fermentation in temperature controlled stainless steel vats, with only gentle extraction over 20-30 days to obtain the correct colour density, finest tannins and complex aromas. Malolactic fermentation follows, and the blends are then aged in French oak barrel for 12-14 months (30% new).

Highlights

- Vineyard work is carried out according to integrated viticulture and working sustainably
- Minimal intervention during fermentation.
- Each intervention in the vineyard is according to the characteristic of the plot in order to respect the expression of the terroir.

Château Senejac Their Wines >

Item	Vintage		Pack size (cl)
4953	2019	Château Senejac, Petit Senejac, Haut Médoc, Bordeaux, France	6 x 75

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