



Wijnfiche

## **Château Senejac | Haut-Médoc France (MEDOC-HAUT-MEDOC) — 2016**

### **Domain**

#### **Ch. Senejac**

Chateau Sénéjac is one of the better known Crus Bourgeois of the Haut-Médoc. Thierry Rustman has been the owner since 1999. Together with his wife Lorraine he makes a very good Cru Bourgeois. The winery has around 39 hectares of vineyards with a chalk-rich clay soil. The vines are on average 35 years old.

### **Vinification**

Grapes are picked by hand. This is followed by a final selection in the basement, by 6 people. Cuvaision in temperature-controlled stainless steel tanks. During the alcoholic fermentation, remontages are performed daily, for optimum and as gentle as possible extraction. Education in barrique, 30% of which is new. The wine ages in barrique for 12 - 15 months.

### **Taste**

Château Sénéjac 2016 has a deep red colour with garnet reflections. The first nose is very open, precise with notes of black cherries and blackberries. After agitation, the nose takes all its fullness, with complex notes of red fruits, associated with the vanilla toast of the barrel. The palate is dense and opulent. The texture is very precise, thanks to very good quality tannins and a good management of our extractions during the vinification. Sénéjac 2016 is powerful while remaining very elegant and expresses itself by a beautiful length in the mouth, silky and well-melted tannins.

### **Food pairing**

Lamb, Partridge, Cheese

## General information

Type: Red wine

Grape varieties: Cabernet Franc (15%), Merlot (25%), Cabernet Sauvignon (60%)

Storage (years): "> 10"

Serving temperature: 17°C

