

Château Sénéjac

TECHNICAL INFORMATION



Appellation : Haut-Médoc

Town : Le Pian Médoc

Owners : Mr et Mme RUSTMANN

33290 LE PIAN MEDOC

☎ + 33(0) 556 702 011 - 📠 + 33(0) 556 702 391

Planted acreage : 40 ha

Annual production : 200 000 bottles

Viticulture

- Grape varieties : Merlot 37% / Cabernet Sauvignon 48% / Cabernet Franc 11% / Petit Verdot 4%
- Average age of the vines : 35 years
- Density of vines : 6600 vines/ha
- Pest Management
- Traditional viticultural practises
- Bud pruning, leaf thinning, and bunch thinning when necessary

Oenology

- Harvesting : hand picked into small plastic crates and sorted (both in the vineyard and then on a sorting table in the winery)
- Wine-making : Temperature-controlled stainless steel and cement vats; Fermentation : 3 – 4 weeks; Reverse osmosis since 2001; Malolactic fermentation in 100 % new oak barrels
- Ageing : 12 to 15 months, 33% in new barrels; 33% in one-year-old barrels, 33% in two-years-old barrels
- 100 % fench oak
- 5 coopers, principally Taransaud and Radoux

Bottling

- Egg white fining
- Light filtration

Barons, noblemen and country squires have succeeded at the head of the estate, whose the first known owner lived in 16th century. Probably the first plant of vines date back to this period. By the mid-19th century, Sénéjac produced the equivalent of 100.000 bottles of wine, almost as much as today. A new impetus was given to th estate when it was acquired by Mr. And Mrs Thierry Rustmann. Sénéjac is now considered one of the finest wines in the Médoc.

2006 VINTAGE

Production :

Château Sénéjac : 10.000 cases

Second Wine : 6.500 cases

Blending:

- 50% Cabernet Sauvignon
- 14% Cabernet Franc
- 34% Merlot
- 2% Petit Verdot

Yield: 42hl/ha

Harvest dates : from 14th to 30th September