

Château Sénéjac Haut Medoc 2014



This great wine is from a property that has been very much on the up: generous fruit, good structure and a touch of finesse.



Dominant Grape: Cabernet Merlot
Product Type: Red Wine
Drink Dates: 2019 to 2029
Origin: Medoc
Alcohol Level: 13.5%
Style: Medium-bodied
Closure Type: Cork, natural

The Estate (Vineyard)

Château Sénéjac

Château Sénéjac sits at the southerly end of the Médoc, in the commune of Le Pian Médoc, surrounded by woodland, pasture and even a golf course. It is a large estate of 150 hectares, 39 of which are planted to vines, with 48% cabernet sauvignon, 37% merlot, 11% cabernet franc, and 4% petit verdot.

The property's history can be traced back over 400 years but it was bought by Lorraine Cordier, owner of Château Talbot in Saint-Julien, in 1999. Quality increased steadily and as a result it has become very much a property to watch in our view. Sadly Lorraine's died in 2011 and since then Sénéjac has been managed by her sister Nancy Bignon Cordier with operations overseen by Alfred Tesseron and his team from the revitalized Château Pontet Canet.

Regional Notes

Medoc, Graves

Médoc, Graves and Pessac-Léognan areas, located on the left bank of the Garonne, are synonymous with well-structured, full-bodied but elegant red wines dominated by cabernet sauvignon which grows well in the predominantly gravelly soil of the area. As cabernet grapes are high in tannins, the wines usually have excellent ageing potential and are usually blended, principally with merlot as well as petit verdot, cabernet franc and malbec in much smaller quantities. When young, the wines can have a mulberry-purple colour, aromas of blackcurrant, cedar and cigar box, and a dry, tannic finish.

The Médoc is the 40 kilometre long tongue of land north of the city of Bordeaux jutting out to sea to form the southern shore of the estuary. It comprises two parts divided along a line just north of the St-Estèphe commune. To the north of this line lies the area called Bas Médoc (though more commonly simply Médoc), while south of the line is the Haut-Médoc. All the wines, north and south, are made within a band no more than 10 kilometres wide at its broadest.

The Bas Médoc, centred on the town of Lesparre, is made up of more clay and sand than its southern neighbour, interspersed with outcrops of the gravel for which the Haut-Médoc is famous. The climate in the peninsula, moderated by the estuary and sheltered by the great Landes forest to the west, is the mildest of any in Bordeaux though also the wettest after Graves.

In the north many estimable red wines are made and there are numerous properties classed as cru bourgeois, a malleable classification which places properties just below the Grand Cru level, using the

classic blend of merlot and cabernet, but it is to the south in the Haut-Médoc that the most prestigious wines are made.

The communes of St-Estèphe, Pauillac, St-Julien, Margaux, Listrac and Moulis are contained within the Haut-Médoc, and wines that are not fortunate enough to find themselves within one of these communes may label themselves Haut-Médoc AC. However, any student of Bordeaux knows that some of the most famous wines in the world are produced in the communes named above. All but one of the five Premier Grand Cru Classé wines of the almost mythical 1855 classification are located here, with three alone sitting in Pauillac.

The soils of the Haut-Médoc are often characterised as gravelly, and indeed there is a significant amount of gravel throughout, in outcrops known as croupes, and much of the success of the great classified estate is attributed to this terroir even though the story of the soil types hereabouts is rather more complex. Gravel is free draining as well as warm in the summer and it is this, in an alliance with the influence of the estuary, that allows cabernet sauvignon to ripen sufficiently. The closer the estate to the estuary the sooner the grapes can ripen, sometimes as much as five or six days earlier than those eight to nine kilometres inland. Though the soils drain freely this causes the vine roots to delve deeply in search of water. This is an asset in regulating the supply of water to the vines which is now regarded as the key to producing high quality fruit.

The land of the Médoc and Haut-Médoc is less fragmented than that of its main rival for the affections of lovers of the finest wines, Burgundy, and estates boundaries can be somewhat more fluid as the reputation of the property is not so bound up in the precise area of terroir it occupies. For example, if Château Margaux were to acquire some vines from a neighbouring property within the commune it could quite legally add those vines to those that supply grapes for their grand vin without it affecting its classification status. As such estates here can occupy quite large tracts of land in comparison with most Burgundy producers.

Vintage Notes

Bordeaux Vintage 2014

September makes the vintage, it is said. When followed by a golden October, conditions for a fine vintage look promising indeed. A few are suggesting, somewhat optimistically, that 2014 might produce the quality of 2010; all agree that the results are far superior to the last three vintages. Whilst the weather deteriorated towards the end of harvest, smiles remain in Bordeaux after a fine end to the season which resolved most of the problems that had beset the region during the growing season, including some coulure (poor fruit set) on the merlot.

Attentive work in the vineyards was necessary to combat mildew over a cool, often damp summer, as was the sacrifice of some bunches to allow better maturation for the remainder. Fine weather arrived just in time and although interrupted occasionally, it was never for a sustained period. Yields are down for some, albeit without the dramatic losses caused by hail in the last year or two, but at the time of writing many châteaux are enjoying the most comfortable situation of the last four years, with good quality and average to good volume.

The Dubourdieu family have declared themselves happy with quality, less with quantity, and overall the estates which can afford to be more selective, will have fared best. Initial tastings suggest 2014 will be a good vintage for sweet wine.

Château Sénéjac Haut-Médoc 2014

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Château Sénéjac
Haut-Médoc 2014

Red wine from Haut-Médoc · France

3.7 ★★★★★ 818 ratings

€42.35
Average online price from external shops

https://www.vivino.com/wineries/chateau-senejac

chateau Seneja 2014.jpg

Château Sénéjac Haut-Médoc 2014

vivino.com/chateau-senejac-haut-medoc/w/80464?year=2014

What does this wine taste like?

Light ————— Bold
Smooth ————— Tannic
Dry ————— Sweet
Soft ————— Acidic

WINE LOVERS TASTE SUMMARY
The taste profile of Château Sénéjac Haut-Médoc 2014 is based on 1521 user reviews.

FLAVORS PEOPLE MENTION IN REVIEWS

- Oak, vanilla, tobacco
439 mentions of oaky notes
- Blackberry, blackcurrant...
406 mentions of black fruit notes
- Leather, earthy, smoke
253 mentions of earthy notes

chateau Seneja 2014.jpg

Château Sénéjac Haut-Médoc 2014

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Food that goes well with this wine

Our wine experts think this Bordeaux Médoc wine would be a match made in heaven with these dishes. Bon appétit!

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Beef Lamb Game (deer, venison) Poultry

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