
Château Sénéjac 2022

CSPC# 756500

750mlx12

13.5% alc./vol.

Grape Variety	47% Cabernet Sauvignon, 34% Merlot, 13% Cabernet Franc, 6% Petit Verdot.
Appellation	Haut Medoc
Classification	Cru Bourgeois
Website	https://www.chateau-senejac.com/
Sustainability	HVE3 certified - since 2018. ISO 14001 certified - since 2019.
General Info	Ch. Sénéjac is one of the better known Crus Bourgeois of the Haut-Médoc, located near to the vineyards of Margaux, just outside Parempuyre in the far south of the Haut-Médoc region. Sénéjac is a historic estate of 150 hectares, of which only 38 are under vine, and even in the middle of the 19th century produced 100,000 bottles, not far short of its modern-day total. It s reputation for making high quality wine blossomed in the 1980s and then in 1999 it entered a new era when it was bought by Lorraine Cordier, whose family also owned the famous St Julien property, Chateau Talbot. Recently the estate has changed hands and is now owned by Monsieur Rutsman.
Winemakers	Château Talbot's Jean-Michel Laporte is the winemaker. Consulting oenologist is Eric Boissenot.
Vintage	The Château Sénéjac 2022 vintage was characterized by a hot and dry growing season in Bordeaux, with record-breaking temperatures and sustained heatwaves. Diurnal temperature differences were notable, with cooler nights and dewy mornings helping to maintain healthy acidity levels, despite the overall dryness. Despite the drought and heat, vines, particularly in better-placed vineyards, held up remarkably well.
Vineyards	Chateau Sénéjac is located in the Haut Medoc appellation, spread out over 150 hectares. A truly green setting for biodiversity, Château Sénéjac is an Haut-Médoc wine from a 37.2-hectare vineyard. The property is planted with 48% Cabernet Sauvignon, 37% Merlot, 11% Cabernet Franc and 4% Petit Verdot. The average age of vine is around 35 years. The vines are 35 years old on average and are planted on Pyrenean gravel soils deposited during the Quaternary period on the clay-gravel hillside of Pian-Médoc. These gravelly soils ensure effective drainage of the soil and help to regulate the water stress suffered by the vines in the event of a lack of water reserves.
Harvest	Manual and mechanical harvesting, with sorting afterwards. Harvest 12-29 September. Yield of 32hl/ha.
Vinification/ Maturation	Grapes are hand-picked and sorted, then after the final wine is blended, matured in French oak barrels for 15 months, using at least 30% new oak.
Tasting Notes	One of the best wines Sénéjac has produced in recent vintages. Expressive and generous, with ripe black berries on the nose, with some soft black plum. Open and juicy on the palate, with refreshing acidity and some creamier flavours from oak. There's some mineral grip towards the finish with silky tannins. Definitely a good buy this year.
Serve with	The wine of Chateau Sénéjac is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, and grilled dishes.
Production	Approx. 15,000 cases made
Cellaring	Drink 2026-2034
Scores/Awards	92 points - William Kelley, Wine Advocate - April 2025 94 points - James Suckling, JamesSuckling.com - January 2025 92 points - Georgina Hindle, Decanter.com - May 2023 93 points - Jane Anson, janeanson.com - January 2025 93 points - Jane Anson, janeanson.com - May 2023 93 points - Jeff Leve, thewinecellarinsider.com - March 2025 91 points - Neal Martin, Vinous - February 2025 92 points - Antonio Galloni, Vinous - February 2025 92 points - Yves Beck - March 2025

