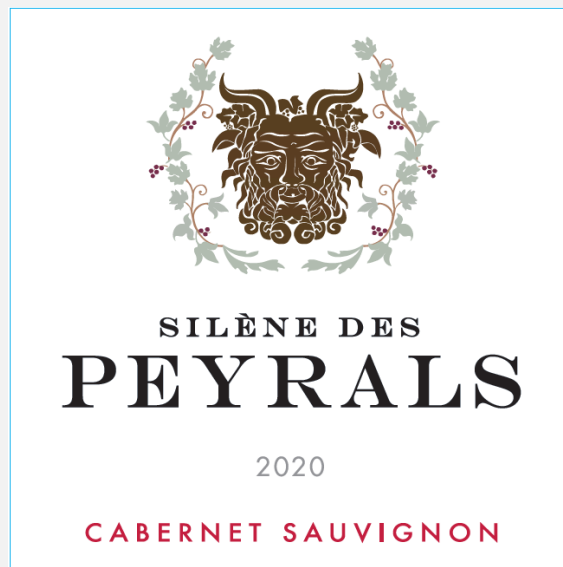




SILÈNE DES PEYRALS

Cabernet Sauvignon

The name "Silène" came about when a rock was found deep in the stony Peyrals soils which looked like the head of Silénus, tutor to the Roman God of Wine, Bacchus. The Silène vineyard was acquired in 2014 by Jean Claude Mas and Giorgio Grai, his Italian mentor. The 25 hectares sit in the most perfect location, protected by pine trees and garrigue soaking up the Mediterranean sunshine, while being cooled by Northern breezes. On the banks of the Joncastre stream, in the village of St Pons de Mauchiens, overlooking Bessilles country park, this hugely promising estate adjoins the vineyards of Château Paul Mas and Domaine Peyre Rose.



GRAPE VARIETIES

100% Cabernet Sauvignon
Appellation: IGP Pays d'OC



CHARACTERISTICS OF THE VINEYARD

Soil: marl limestone, sand, with gravels
Age of the vineyard: 15-30-year-old vines
Pruning: Cordon de Royat
Density of plantation: 4400 plants/ha
Harvest: Mechanical, at night
Average yield: 45hl/ha
Elevation: 80-120 meters
Climate: Mediterranean



CHARACTERISTICS OF THE WINE

Alcohol: 13.5 %
Residual sugar: 1.5 g/l
Total acidity: 3.2 g/l
pH : 3.7



VINIFICATION

Destemming. The fermentation takes place for 5 days; the first two days at 26°C and at 24°C for the 3 remaining days. During fermentation, the must is pumped-over twice per day. The maceration lasts for 8 days at 20°C.
Ageing: 20% of the blend was aged in one and two year-old oak barrels during 4 months. The other 80% was aged during 4 months in temperature-controlled stainless steel vat and then bottled.



TASTING NOTES

Colour: intense ruby with violet hints.
Nose: elegant and complex with ripe black fruits, blackberry, and toffee aromas.
Palate: well-balanced with soft tannins and good length, on blackberry, redcurrant, black cherry, and chocolate notes.
Food & wine pairing: best served at 17°C with grilled lamb chops, rib steak with red sauce, salt pork with lentils, or grilled chicken thighs.
Cellaring: up to 5-7 years.