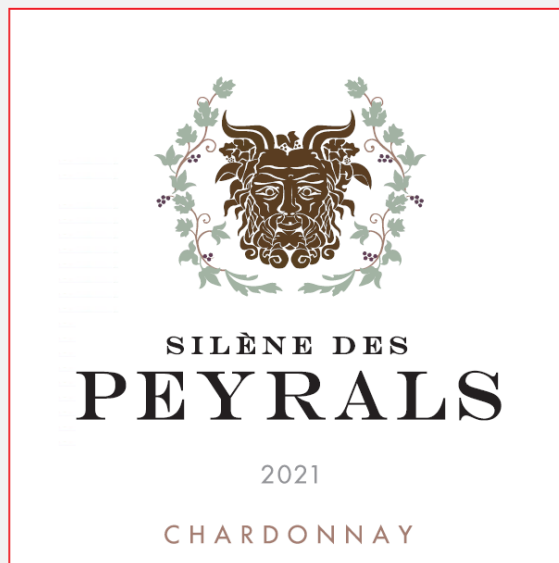




SILÈNE DES PEYRALS

Chardonnay

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.



GRAPES

100% Chardonnay
Appellation : IGP Pays d'OC



CHARACTERISTICS OF THE VINEYARD

Soil type: clay-limestone with gravels
Age of the vineyard: 15-20-year-old
Pruning: Guyot simple
Density of planting: 4400-5000 plants/ha
Harvest: mechanical at night to avoid oxidation
Elevation: 200-250 m
Climate: Mediterranean with oceanic influences



CHARACTERISTICS OF THE WINE

Alcohol: 13%
Residual sugar: 1.8 g/l
Total acidity: 3.5 g/l
pH: 3.4



VINIFICATION

Grape destemming. No skin contact. The grapes are gently pressed with a pneumatic press. Racking occurs at 10°C. 80% of the wine ferments for 2 weeks with selected yeast in temperature-controlled stainless steel vat whilst 20% of the wine is fermented in American oak.



TASTING NOTES

Colour: bright gold straw.
Nose: elegant flavours of tropical fruits, hazelnuts, and pineapple, lime-blossom, and quince aromas with a hint of vanilla and toasted bread.
Palate: a rich and mellow wine with a good acidic balance and a long finish.
Food & wine pairing: pairs especially well with seafood and fish dishes, but also with white meats, foie gras, soft cheeses, tarts, and fruit desserts. Also, very enjoyable on its own, either before a meal or as a relaxing drink.
Cellaring potential: 2-3 years