



SILÈNE DES PEYRALS

Merlot 2020

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% Merlot

Appellation : IGP Pays d'Oc



CHARACTERISTICS OF THE VINEYARD

Soil type: clay-limestone, lagoon-type

Age of the vineyard: 25-year-old

Pruning: Guyot simple

Density of planting: 4000-4400 plants/ha

Average yield: 55 hl/ha

Harvest: mechanical at night to avoid oxidation

Elevation: 100 m

Climate: Mediterranean with oceanic influences



CHARACTERISTICS OF THE WINE

Alcohol: 13,5 %

Residual sugar: 2 g/l

Total acidity: 3.15 g/l

pH: 3.7



VINIFICATION

Destemming. Fermentation took place for 8 days at 28°C for the first few days 24°C for the rest with regular pumping over.

Oak ageing: 20% of the blend is aged for 4 months in American oak barrels and the rest in vats (lined cement vats or stainless steel).



TASTING NOTES

Colour: beautiful cherry color with deep ruby hints.
Nose: complex with aromas of red fruits, blackcurrant and prune evolving towards spicy notes.

Palate: balanced with soft tannins.

Food & wine pairing: best served at 17°C with grilled or stewed meats and mild to medium cheeses.

Cellaring potential: 5 years in good storage conditions.