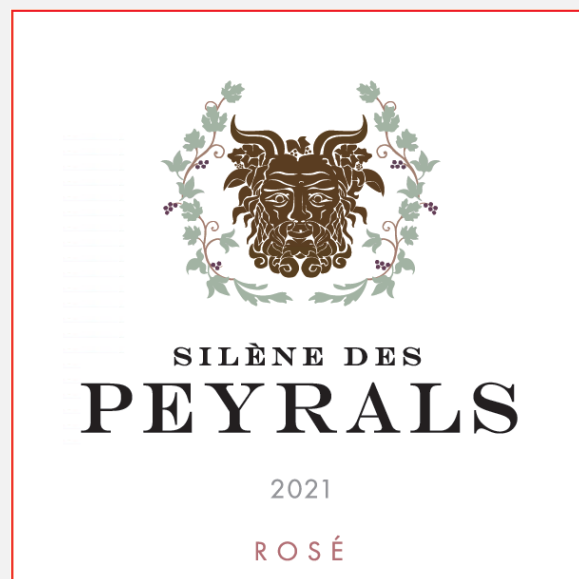




SILÈNE DES PEYRALS

Rosé

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% Syrah

Appellation : IGP Pays d'Oc



CHARACTERISTICS OF THE VINEYARD

Soil: clay and limestone with gravel

Age: 25-year-old vines

Pruning: Cordon de Royat

Density of plantation: 4400 plants/ha

Average yield: 55 hl/ha

Harvest: mechanical at night to avoid oxidation

Elevation: 100-180 m

Climate: Mediterranean



CHARACTERISTICS OF THE WINE

Alcohol: 12,5 %

Residual sugar: 2,5 g/l

Total acidity: 3,5 g/l

pH : 3,4



VINIFICATION

Destemming, direct pneumatic pressing. The wine then ferments for 3 weeks at 16°C max. using selected yeasts.

Ageing: on its lees for 40 days in cement tanks with regular stirring. During the vinification process, the wines are regularly racked to maintain a maximum of fruit flavours and concentration possible.



TASTING NOTES

Colour: light-salmon-pink.

Nose: floral and fresh red berries aromas.

Palate: full, soft, and fresh, with cherry and raspberry flavours evolving towards lilies notes. On the finish it develops spice notes.

Food & Wine pairing: perfect summer wine, best served at 8/9°C with salad, grilled fish, and chesses.

Cellaring: 2 to 3 years in optimal storage conditions.