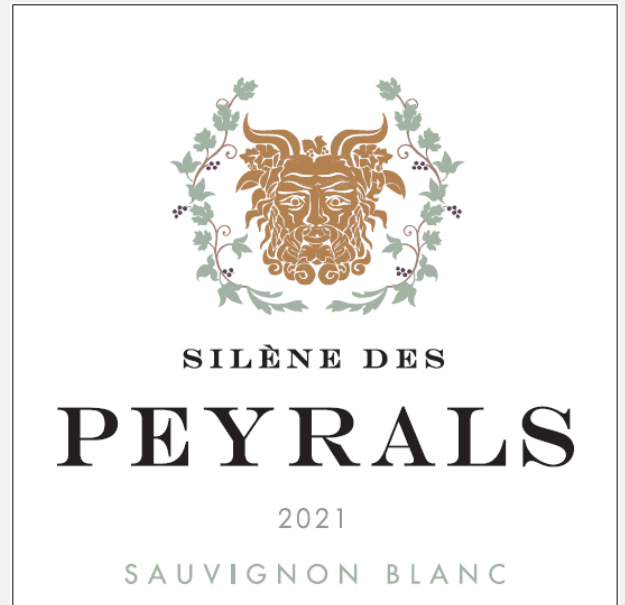




SILÈNE DES PEYRALS

Sauvignon Blanc

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% Sauvignon Blanc
Appellation : IGP Pays d'Oc



CHARACTERISTICS OF THE VINEYARD

Soil type: clay and limestone with gravel
Age of the vineyard: 15-year-old
Pruning: Cordon de Royat
Average yield: 50 hl/ha
Density of planting: 4400 plants/ha
Harvest: mechanical at night
Elevation: 150 m
Climate: Mediterranean with oceanic influences



CHARACTERISTICS OF THE WINE

Alcohol: 12.5 %
Residual sugar: 1.5 g/l
Total acidity: 3.85 g/l
pH: 3.3



VINIFICATION

Destemming of the grapes. Pneumatic press with nitrogen, racking at 8°C. The wine then ferments at low temperature (16°/18°C max) for 8 to 10 days.

Ageing: aged for 4 months on fine lees in stainless steel vats with regular lees stirring.



TASTING NOTES

Colour: bright, pale lemon.

Nose: complex with notes of fresh asparagus and herbaceous aromas combined with hints of tropical fruits aromas.

Palate: medium-bodied, this zesty wine reveals aromas of grapefruits with elegant undertones of tropical fruits.

Food & wine pairing: best served at 10°C, as a before-diner drink, or a shrimp and citrus salad, courgette, and ricotta, or scallops carpaccio with lemon and pink pepper dressing.

Cellaring potential: 4-5 years in good storage conditions.