

DOMAINE SILENE DES PEYRALS

Grès de Montpellier

Domaine Silène was created in 1995 and has been over taken by several wine personalities. The estate took a turn in 2014 when Jean-Claude Mas and Georgio Grai invested in the vineyards in order to combine their wine knowledge and expertise to create one of Languedoc's greatest wine. Domaine Silène overlooks the departmental park of Bessilles and adjoins the vineyards of Château Paul Mas and Peyre Rose. The Domaine covers 57 hectares, 26 of which are planted with vines on an ideal terroir that sees the Grenache, Cinsault, Carignan and Syrah grape varieties flourish.

The 26 hectares are managed organically with biodynamic principles and located at an altitude of 110m between the Mediterranean Sea and the Herault valley. The Silènes vineyard exposure on a sunny windy plateau offers especially good conditions to prevent from diseases and maturation problems.



GRAPE VARIETIES

Syrah 60%, Grenache 40%

Appellation : AOP Languedoc – Terroir Grès de Montpellier



ORGANIC WINE



CHARACTERISTICS OF THE VINEYARD

Soil: stony, compressed limestone and clay

Age: 25 to 30-year-old vines

Pruning: Cordon de Royat

Density of plantation: 4400 plants/ha

Average Yield: 40 hl/ha

Harvest: manual

Elevation: 110 m

Climate: Mediterranean



CHARACTERISTICS OF THE WINE

Alcohol: 14,5 %

Residual sugar: 1,5 g/l

Total acidity: 3,1 g/l

pH : 3,75



VINIFICATION

Preference is given to picking by hand with strict sorting of the grapes. After a partial destemming of the harvest, each varietal is vinified separately. Fermentation at 28°C with selected yeasts. Post fermentation maceration during 20 days with regular pumping over.

Ageing: in French and American oak barrels for 12 months.



TASTING NOTES

Colour: deep red garnet with violet hints.

Nose: spicy aromas with scent of scrubland.

Palate: intense and seductive, with pepper, wild berries, violet and wood ash notes.

Food & Wine Pairing: best served at 16/18°C with game and grilled red meat. Can be served with Osso Bucco, or medium to strong cheeses.

Cellaring: 5 years in optimal conditions.