

DOMAINE SILENE DES PEYRALS

Grès de Montpellier 2022

A paradise for buzzards and common kestrels, adjoining the Château Paul Mas, near the Cistercian abbey of Valmagne, it has a 360° view over the valley of the River Hérault, the Mediterranean, the Cévennes, the Montagne Noire and the Pyrenees. The vineyards are surrounded by truffle oaks and an olive grove, protected by pine groves and scrubland. This is Rural Luxury at its best. The domain has been cultivated following the principles of organic agriculture and biodynamics since 1995.

The estate is the result of a collaboration forged in 1992 between Jean-Claude Mas and his mentor Giorgio Grai. The name Silène came about when a rock was found deep in the stony Peyrals soils which looked like the head of Silenus, tutor to the Roman God of Wine, Bacchus.



GRAPE VARIETIES

Syrah, Cinsault, Carignan, Grenache Noir

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: 35 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

De-stemming, separate vinification for each grape variety. Fermentation at 30°C the first day, then at 28°C the following days. Traditional maceration for 15 days with regular pumping over.

Ageing: 12 months in French barrels before being bottled.



TASTING NOTES

Colour: deep red garnet.

Nose: jammy nose with scent of scrubland.

Palate: power and elegance, with a lovely freshness and aromas of liquorice and ripe black cherry.

Food & Wine Pairing: best served at 16/18°C with game, grilled meats, pasta in tomato sauce, and medium to strong cheeses.

Cellaring: 5 years in optimal storage conditions.