

Esprit de Silène Languedoc Blanc 2017

It is said that long before the Greek civilization, the Silenians designated deities of the fields. The name Silènes came about when a rock was found in the stony Peyrals soils which looked like the head of Silenus, Tutor to the Roman God of Wine, Bacchus.



Grape Varieties : Grenache Blanc 40%, Marsanne 30%,
Vermentino 20%, Viognier 10%
Languedoc- Appellation d'Origine Protégée

The Vineyard :

Type of Soil : Clay and Limestone with gravel and galets roulés.
Age of vineyard: 15-28 years old
Pruning: Cordon de Royat, Guyot simple
Harvest : partly by hand, partly mechanical
Average yield: 45hl/ha
Density of plantation : 4400 plants/ha
Elevation : 100-120 m
Climate : Mediterranean

The Wine



- Residual sugar : 2 g/l
- totale acidity : 3,65 g/l
- pH : 3,5

Vinification



Each grape is vinified separately, pellicular maceration for Viognier and Vermentino. Pneumatic pressing, separation free-run juice and first press juices. Only the first presses are reassembled. Settling at 8 ° C. Fermentation in stainless steel tanks between 16 and 18 ° C for 15 days. Maturing on fine lees with regular baton for 4 to 5 months.

Winemaker's comments



Colour: light yellow with green highlights.

Nose: Elegant and intense on mango and pineapple, vanilla and floral notes.

Taste: Rich, full-bodied, with lingering length and fruit evolving towards spicy vanilla notes.

Food pairing: Serve between 10 and 12 ° C, with seafood, fish, white meats, goat cheeses, pies and fruit desserts.

Cellaring: You will enjoy its fruity flavours during the first three years; it will then evolve towards more mature notes.