



### THE LEGEND OF THE SILENUS

The domain owes its name to the discovery of a clayey stamp dating from antiquity, which represents the head of a Silenus.

Indeed, in Greek mythology, Silenus is none other than the tutor of the god Dionysos. So how could we fail to believe in the important Destiny of this domain?

The tale is also told that well before the period of Greek civilisation, the Silenus designated the Divinity of the fields. Did they shape this plateau, a unique promontory in the heart of the Coteaux du Languedoc area? The pedological complexity of this domain's plots encourages us to believe it.

### THE GEOLOGICAL EPIC

The parent rock, of marine origin, is over 200 million years old. 20 million years ago, the domain was on the edge of the Miocene Sea...and then overlooked a large lake, which was situated on the current site of the Abbey of Valmagne.

Diverse erosions and torrents carrying rounded stones formed both the soil and sub-soil of the domain. In this way, white chalk, yellow clay and stones with different compositions (sandstone, quartz) are superposed and provide its unique character.

### CLIMATE

Here, the generous sunshine is tempered by the winds (notably the Tramontane). The cool nights encourage the phenolic maturation of the grapes. The winds, by drying and lowering the temperatures of the berries, naturally ensure their good health.

### GRAPE-VARIETIES & CULTIVATION

Syrah (dominant with 80%) and Grenache (20%).  
Cultivation methods which respect the environment.  
Shaping the soil.

Short Cordon de Royat pruning style, de-budding in the spring, 2 tying-ups and thinning out the leaves ensure an ideal sunshine exposure for the grapes providing a very high quality harvest.

### HARVEST 2003

Hard conditions with a very hot summer in 2003 but the microclimat of the domaine has allowed the production of perfectly healthy, ripe and concentrated grapes (with a natural maturity above 13.5°- average yields 30hl/ha).

The 2003 summer has been very warm and dry but without any drought, allowing an optimal ripness.

The harvest is hand-picked in small crates to keep the berries completely whole.

### VINIFICATION

Classic vinification, quite low temperature (28°C maximum).

Maceration lasting 5 weeks for the Syrah and 3 weeks for the Grenache.

### 20 MONTHS MATURATION

100% in French new oak barrels with regular topping-up.

### TASTING

Spicy with typical Mediterranean aromas (perfumes of the garrigue).

Powerful, concentrated, elegant.

Tannins with a very tight grain will soften and become silky.

### MEDALS

*Bettane & Desseauve* 2008 Guide : note de 16 / 20

*International Wine & Spirit Challenge* 2008 : silver medal

*Bruxels international competition* 2007 : silver medal