

LE PLAN DES MOINES

V i n s d u R h o n e

COTES DU RHONE

Appellation d'Origine Protégée

Les Silènes

Vintage: 2014

Cuvée: Les Silènes

Variétals: 90% Marsanne, 10% Clairette

Colour: White

Winemaker: Claude Serra

Soil & Climate:

The region is dominated by a rocky peak and has a warm, dry climate which is nonetheless modified by the influence of the powerful mistral wind. The combination of these factors permits an environmentally friendly approach to viticulture, with minimum intervention.

Vinification:

After a light pressing, the grapes undergo a long fermentation of 5 -6 weeks, with soft extractions, at a maximum temperature of 25 C. In order to allow the full expression of a Mediterranean Terroir which is associated with the rounded stones found in this region, our Cotes du Rhone is matured in traditional concrete vats, out of contact with the air, for at least 8 months. This purist approach allows the tertiary aromas unique to this region to develop fully.

Tasting notes:

Exquisitely made, crisp bright wine with exotic aromas of tropical fruits and flowers.

Food pairing:

A good accompaniment to white meat dishes with oriental spices, great with fishes in sauce.

Serving Temperature:

To enjoy at its best, serve chilled

Bottle Life:

Now to 2016/2017

