

ABBAYE  
*Sylvia Plana*

**LES MOINES BLANCS  
AOP FAUGERES**



45% Roussanne

45% Grenache blanc

5% Vermentino.

**WINE MAKING**

Manual harvests, direct pressing and low-temperature fermentation.

**GEOLOGY**

Schist, clay-limestone and marl.

**TASTING**

Visual : beautiful pale, sparkling and vibrant yellow colour.

Smell : fresh, aromatic and delicate on the nose.

Taste : exudes the aroma of peach and white flowers to bring you a full-bodied wine with a honey finish.

**FOOD PAIRING**

This wine goes with your aperitifs, nibbles, shellfish, fish, poultry and pork. Fantastic with goat's and sheep cheese.

**SERVE AT**

Between 8 et 10°C.