

ABBAYE
Sylva Plana

**LA CLOSERAIE
FAUGÈRES**



This vintage is the epitome of Grenache.

A powerful aromatic aspect. This wine reaches its peak after 3-4 years.

WINE MAKING

Manual harvests. Carignan and Mourvèdre undergo carbonic maceration. Syrah and Grenache are kept in barrels for a long time.

GEOLOGY

Schist, clay-limestone and marl.

TASTING

Visual : colourful and concentrated wine

Smell : this wine is very popular for the harmony and precision of its complex aromas, richness and density.

Taste : lively minerality balances the wine.

FOOD PAIRING

Hare pâté, free-range leg of lamb, red meat...

Straight from the cellar, the wine temperature is ideal for fish in sauce. Very popular in catering as the "wine of the month".

SERVE AT

Between 16 et 18°C.