

ABBAYE
Sylvia Plana

**LA PART DU DIABLE
FAUGÈRES**



Painstaking plot selection of biodynamically-harvested Grenache, Syrah, Mourvèdre and Carignan grape varieties.

WINE MAKING

Manual harvests. Micro vinification in concrete vats of 600 litres, manual treading. An ageing in concrete tank.

GEOLOGY

Schist.

TASTING

Visual : deep purple colour.

Smell : a deep aroma and incredibly elegant tannins.

Taste : blackcurrant and morello cherry permeate the palate with a full-bodied and hearty burst.

FOOD PAIRING

Keep it for your best meals.

Hare à la royale, woodcock, roasted wild boar.

Cheese, black forest gâteau.

SERVE AT

14°C.