

ABBAYE
Sylva Plana

**LE SONGE DE L'ABBÉ
FAUGÈRES**



The epitome of Syrah, a fantastic grape variety paired with old Grenaches, Carignans and Mourvèdres from SYLVA PLANA. Every vintage is dense, structured with delicate and elegant tannins. This "vin de garde" (age for at least 4-5 years) is for the best tables.

WINE MAKING

Manual harvests and long ageing. Partly aged in new barrels.

GEOLOGY

Schist, clay-limestone and marl.

TASTING

Visual : deep red wine.

Smell : the aromas flourish with ease and express themselves in an ethereal and fresh way.

Berries, blackcurrants, morello cherries and mild spices stand out.

Taste : the flavour comes together for an all-round, lingering and structured taste.

FOOD PAIRING

Chicken skewers. Red meat, small game, stew and of course strong cheese. Bitter chocolate.

SERVE AT

Between 16 et 18°C.