

ABBAYE
Sylvia Plana

**LES NOVICES
FAUGÈRES**



This fruity and full-bodied Cinsault vintage is paired with young Grenache and Carignan vines.

WINE MAKING

Manual harvests. The Carignan and Cinsault go through the carbonic maceration process and the Grenache undergoes a long barrel fermentation.

GEOLOGY

Schist, clay-limestone and marl.

TASTING

Visual : colourful and lively wine. It's the perfect wine for a meal with friends.

Smell : fresh and aromatic wine.

Taste : at a certain volume, very aged tannins soften. It has the aroma of berries and heath fruit.

FOOD PAIRING

The ultimate wine among friends, sausage casseroles, barbecues, grilled lamb, poultry.

SERVE AT

Between 16 et 18°C.