

ABBAYE
Sylvia Plana

**LE ROSÉ
FAUGÈRES**



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

WINE MAKING

Manual harvests, direct pressing and low-temperature fermentation.

GEOLOGY

Schist, clay-limestone and marl.

TASTING

Visual : beautiful sparkling and vibrant blush colour.

Smell : fresh, complex and delicate on the nose.

Taste : this rosé has a strong initial flavour which becomes intense and delicate with beautiful floral heath aromas.

FOOD PAIRING

A supremely stylish rosé to drink at aperitif or with grilled fish and meat dishes. Asian and African dishes. This wine is the perfect accompaniment to Mediterranean dishes.

SERVE AT

Between 10 et 12°C.