

Abbaye Sylva Plana

Les Novices



VINTAGE	2014
REGION	Languedoc
APPELLATION	Faugères
VARIETAL	55% Cinsault 30% Grenache 10% Syrah 5% Mourvèdre
TERROIR	Schists, clayey-limestone, marble
INFO	54 Ha (133.43 Acres) total vineyard Hand harvested Vinification on tanks with carbonic maceration for Carignan & Cinsault grapes Fined / Filtered Certified ORGANIC

About the Estate:

The ABBAYE SYLVA PLANA is located around the monastic barn of Sauvanes in Laurens, which forms part of SYLVANES ABBEY (Aveyron), founded in 1139! Until the 12th Century, the monks continued to use the winegrowing methods used by the Romans settlers, which had been used for the first five centuries AD. In 1998, Nicolas & Henry Ferdinand BOUCHARD from Domaine DESHENRYS, decided to create a partnership and long term investment with the GUY family, whose ancestors had settled in Laurens generations ago.

The vines are beautifully located to face directly south in contoured lines, and are planted on clay-chalky, clayey -limestone, grey marble but mainly on the local schisteous soils, making the typicity of the Faugères wines. Schist is a silicate rock rich in aluminum and iron, excellent at retaining water (up to 40% up to its volume) and storing heat (almost twice as well as chalk), which then radiates slowly throughout the night after the extremely hot days, creating a perfect climate for optimum maturity!

Abbaye Sylva Plana is Certified ORGANIC since the 2011 Vintage, and the vines are rigorously cultivated: Ploughing and ancestral culture, (oldest vines, up to 60 years old, farmed bio-dynamically, plow by horse), use of natural treatments and organic compost. Of course, natural low yields coming from the poor soils and short pruning. Hand harvesting for all the Cuvees' grapes, followed by an additional hand selective picking of the grapes and berries once at the cellar!

Tasting Notes:

Fresh and already so aromatic nose under a dark color. Yummy and mellow palate, on over ripe cherries notes and the perfect touch of Garrigue.

More tasting notes to come.

Press Review:

« This red is juicy and fresh, with raspberry, wild strawberry and mineral flavors. The crisp finish shows licorice drop and herbal accents. » - GS, Wine Spectator, Issue: Mar 31, 2016