

Abbaye Sylva Plana

La Closeraie



VINTAGE	2013
REGION	Languedoc
APPELLATION	Faugères
VARIETAL	35% Syrah 25% Grenache 20% Carignan 20% Mourvèdre
TERROIR	Schists, clayey-limestone, marble
INFO	54 Ha (133.43 Acres) total vineyard & 15 Ha (37.06 Acres) devoted to La Closeraie Hand harvested Vinification and aging in tanks 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 claychalky, 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, 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! The CLOSERAIIE Cuvee is partly aged in oak and the balance in concrete tanks, with a touch of carbonic maceration for the Mourvèdre and Carignan. La Closeraie then delivers southern accents, balanced by a tonic minerality, so appreciated for the fineness of its complex aromas, its richness and density.

Tasting Notes & Press Review:

« Made from a blend of Grenache, Syrah, Carignan and Mourvèdre (the Mourvèdre and Carignan fermented with carbonic maceration), the 2013 La Closeraie comes from schist soils and was brought up all in tank. It offers classic Languedoc scrub brush, juniper, leather and sweet plum and berry fruit-like aromas and flavors. Medium-bodied, with both good acidity and concentration, it's still young and unevolved and should benefit from a year in the cellar. It will have upwards of 5-6 years of overall longevity. » - 89 Points, JD, Wine Advocate, Issue #218 (April 2015)