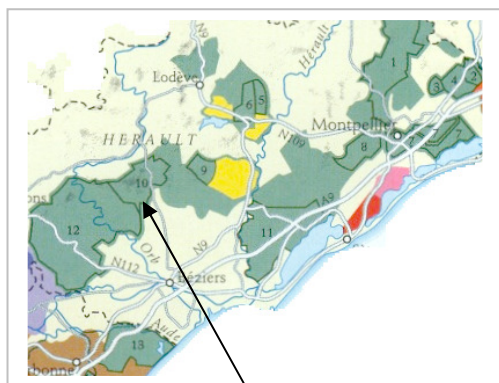


## LANGUEDOC

*Abbaye Sylva Plana*

FAUGÈRES

*La Closeraie*



Languedoc – Faugères  
Area of Production

### HIGHLIGHTS

**Terroir:** Schists, clayey- limestone, marble.

Carignan & Mourvèdre: Carbonic Maceration

**Characteristics:** 2009 La CLOSERAIE

Very first and “original” Cuvée of the Abbaye, **La Closeraie** fully reveals Grenache with a highly Faugères aromatic expression. As a distinctive signature of Sylva Plana wines, it is impressively ripe and dense, showing cherries and blackberries flavors, ending on soft and silky tasty tannins, with just a hint of elegant oak.

**Others:** ABBAYE SYLVA PLANA Rosé – Les Novices – Songe de l’Abbé – La Part du Diable

## ABBAYE SYLVA PLANA

### FAUGERES ROUGE

Appellation d’Origine Contrôlée

#### LA CLOSERAIE

40% Grenache

30% Cinsault

15% Syrah – 15% Mourvèdre

45 Hectares (108.45 acres), 94 under production

Hand harvested – **ORGANIC** certified from 2009 vintage

Vinification on tanks & partial ageing in oak barrels.

Vintage(s) on sale: **2009**

**ORGANIC**

#### Specifications:

Carbonic maceration for Carignan & Mourvèdre

The **ABBAYE SYLVA PLANA** 45 hectares (108 acres) vineyard is located around the monastic barn of Sauvanes in Laurens, which forms part of SYLVANES ABBEY (Aveyron), founded in 1139! Until the 12<sup>th</sup> 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 and 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 schistuous soils, making for all the typicity of the **Faugères** wines. Schist is a silicate rock rich in aluminum and iron, showing amazing color from blue to red ferrous, brown, green and beige! It is 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! Here at **ABBAYE SYLVA PLANA**, the 15 to 60 years old vines are rigorously cultivated: Ploughing and ancestral culture, conversion to **Organically grown** grapes (to be certified in 2009), natural low yields coming from the poor soils and short pruning. Grapes are then hand harvested for all the Cuvées followed by an additional hand selective picking of the grapes and berries once at the cellar!

**ABBAYE SYLVA PLANA** produces several Cuvées, all expressing the Faugères complexity. Perfect balance between the fresh juicy *Les Novices* and the bigger velvety *Songe de l’Abbe*, **La Closeraie** is the best seller of the estate. Much appreciated for the fineness of its complex aromas, its richness and density. La Closeraie has southern accents, balanced by a tonic minerality.

#### Schists Soils – SYLVA PLANA



#### Henry F. BOUCHARD

