

Mas Combarèla Terrasses du Larzac "Lueurs d'Espar" red 2019



 MAS COMBARÈLA
vins de Terrasses

Product price:

€228.00

Product features:

Area: LANGUEDOC

Winemaker: Olivier FAUCON

Vintage: 2019

Appellation: Terrasses du Larzac

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: mourvèdre

Product short description:

After three years of aging at the domaine, here is the 2nd vintage of the greatest cuvée crafted by Olivier Faucon in his superb Mas Combarèla. 70% mourvèdre (formerly "espar"). To keep... if you can resist!

Product description:

PRESENTATION OF MAS COMBARELA
+ ALL ITS OTHER WINES IN STOCK

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Technical sheet written by the domaine :

Appellation: Terrasses du Larzac

Grapes : Mourvèdre (70%), Carignan, Syrah.

Terroir : Parcels: "Combarels" in St Jean de Fos and "Les Combes" in Arboras

Clay-limestone soils and winds from Larzac. The mourvèdre was grafted in 2017 onto 25-year-old vines, entering production in 2018. It comes from a gently sloping parcel surrounded by trees, at the edge of the woods, facing west, with strong geological interactions. The rows cross three different soil types, bringing character and complexity: a flow of white limestone from the tertiary era runs through the center of the parcel and mixes with yellowish marls on one side and reddish clays on the other. The stoniness of the limestone gravel is very pronounced.

Yields : less than 10 hl / ha

Winemaking: Hand-harvested at phenolic maturity, complete destemming, temperature control, gentle vinification in temperature-regulated stainless steel tanks. Long maceration with pump-overs during fermentation and some punch downs during infusion.

Ageing : 30 months in new oak barrels (demi-muid of 500L), then resting in bottle

Serving Temperature : 17°C. Open in advance or decant to aerate the wine while it is young.

Particularities : A cuvée where the mourvèdre grape is the star. A magnificent Mediterranean grape with a spicy structure, mourvèdre was once called "espar" in Hérault and Gard. On summer evenings, the vine is enhanced by the gentle glow of sunsets on its leaves. This wine embodies this spirit, seeking elegance in power, with a spicy framework. With finesse, majesty, and complexity, Lueurs d'Espar is our exceptional wine for special occasions. Only 600 bottles are available for this second vintage 2019.