

# Mas Combarèla "L'éclat" dry white 2022



**Product price:**

**€162.00**

**Product features:**

Area: LANGUEDOC

Winemaker: Olivier FAUCON

Vintage: 2022

Appellation: IGP Saint Guilhem le Désert

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 89/100

Cépage dominant: carignan blanc

Alcool: 12,5

## **Product short description:**

**89/100** RVF. A very beautiful modern white from the south (think fresh and taut, not heavy and fatty "like before"). A new cuvée ultra limited from a mass selection of the winemaker's two favorite white grape varieties: carignan blanc and chenin. An allocation of a few cases for the whole year...

## **Product description:**

**PRESENTATION OF MAS COMBARELA**  
**+ ALL ITS OTHER CUVEES IN STOCK**

Comments on this

**Mas Combarèla "L'éclat" dry white 2022:**

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**Decanter** (UK, USA / Elizabeth Gabay MW, Nov. 2024) : **93/100** (“Highly recommended”, No. 3 tied among 158 wines): *“EG 94, PC 93, JH 92. Floral honeyed aromas and sweet peach fruits. Balanced acidity on the palate that offers structure and elegance. Refreshing crunchy apple with a gentle minerality persisting on a long finish. Drink between 2024-2035. Alc. 12.5° ”*

**La Revue du Vin de France** (J. Gagnez & K. Valentin) May 2025: **89/100**. *Lovely tight and well-balanced wine, made from carignan blanc and chenin. Finesse and richness, beautiful graceful volume. A cuvée very much in line with the whites of the Terrasses, rather slender, signature of a mastery of ripeness respectful of this warm vintage.*

**Technical sheet written by the domaine:**

**Grape variety:** 60% Carignan Blanc, 40% Chenin.

**Vineyards:** Combarels in St Jean de Fos (34).

**Terroirs:** Clay-limestone soils and winds from Larzac. The carignan blanc and chenin were grafted in 2018 onto 25-year-old vines, entering production in 2019. Neighbors of our mourvèdres that make up Lueurs d'Espar, they come from the same gently sloping plot surrounded by trees, at the edge of the woods, facing west, with strong geological interactions. The rows cross 3 different types of soils bringing character and complexity: a flow of white lacustrine limestone from the Tertiary era runs through the center of the plot and mixes with yellowish marls on one side and reddish clays on the other. The stoniness of the limestone gravel is very pronounced.

**Yields:** 25 hl/ha.

**Vinification:** Organic viticulture. Indigenous yeasts at the base of the tank. Manual harvesting at dawn to preserve freshness, direct pressing, cold settling, slow vinification in temperature-controlled stainless steel tanks for the carignan, fermentation in new demi-muids for the chenin.

**Aging:** 20 months: 6 months in new demi-muids for the chenin, amphora in sandstone for the carignan blanc, then bottle aging for release in N+2

**Serving Temperature:** 12° C in gastronomy. 8-10° C as an aperitif.

**Particularities:** Two of our favorite grape varieties to create a new wine. Such was the bet made in 2018 when we carried out our **mass selection** of chenin and carignan blanc for grafting. The climatic uncertainties of 2019 delayed the project to 2020, the first vintage of this new cuvée.

L'éclat is a wine with a more northern profile than southern, seeking tension and subtle elegance for your refined meals.

**Tasting:** Characterful wine with a very expressive nose of sweet notes of cinnamon, citrus, and

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candied pear. Lemon-flavored mouth with controlled consistency finishing on the freshness of saline notes and peppery ginger.

**Food and wine pairings:** Scallops with vanilla, foie gras, poultry with cream and morels, grilled fish, cheeses

**Cellaring:** 5 years and more