

# Mas Combarela "des Si et des Mi" red 2023



 Mas COMBARÈLA  
des Si et des Mi

Product price:

€96.00

Product features:

Area: LANGUEDOC

Winemaker: Olivier FAUCON

Vintage: 2023

Appellation: Terrasses du Larzac

Color: red

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

RVF: 89/100

Cépage dominant: syrah - grenache

## Product short description:

**93/100** Jancis Robinson and **89/100** RVF. The cuvée of pleasure (in red) from the domaine, an explosion of fruit... Pure bliss right from the cellar of the domaine. Beware of rapid consumption, plan for a second bottle :-)

## Product description:

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

Comments on this

Mas Combarèla "des Si et des Mi" red 2023:

**Guide Bettane + Desseauve 2026** (Sept. 2025): **90/100**. "Olivier Faucon continues to amaze us with his magnificent reds, airy and of rare intensity, impressive for their fine grain and saline finishes. Since his first vintage in 2016, this domaine of 12

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*hectares has continually approached the greats and fully deserves the third star awarded in 2022 after only three vintages produced. The fourth is approaching."*

**La Revue du Vin de France** (J. Gagnez, July-August 2025) "Tour de France of amazing bottles under €15": **89/100**. *The aromatic palette expresses fresh red fruit (currant, raspberry, cherry) and the scents of the garrigue. A rather light tactile touch but combined with perfect freshness. Beautiful dynamics in the moderate length of this red from the terraces.*

**Jancis Robinson** (December 2024): **93/100** "Grenache with Carignan, Syrah, and Cinsault. The early-drinking red from Olivier Faucon. Unwooded. Certified organic. Bright medium garnet. Intense, ripe, and seductive nose. Very soft texture with notes of maraschino and cherry upfront and just a bit of structure (Carignan?) at the finish. A wine that is already very enjoyable even if it is not the most complex. A good choice. (2024-2028)"

**Technical sheet written by the domaine:**

**Grape variety:** 50% grenache, syrah, carignan.

**Tasting:** A wine of pleasure par excellence, with a fruity and flattering nose. Round and generous mouth with a broad mid-palate and a precise finish full of tension.

**Food and wine pairings:** Bone-in rib, caramelized pork tenderloin skewers, roasted duck breast, dark chocolate

**Aging potential:** 5 years and more