

Mas Combarela "Le Clos Secret" (cinsault) red 2023



 MAS COMBARÈLA
vins de terroir

Product price:

€120.00

Product features:

Area: LANGUEDOC

Winemaker: Olivier FAUCON

Vintage: 2023

Appellation: IGP Saint Guilhem le Désert

Color: red

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: cinsault

Product short description:

93+/100 Jancis Robinson. A cuvée from a specific parcel without appellation, 100% cinsault, a result that far exceeds our demanding expectations! In short, a perfectly executed exercise in style that reminds us of the wines of Xavier Braujou at la Terrasse d'Elise: a rare performance, at a very reasonable price for this high level of quality.

Product description:

PRESENTATION OF MAS COMBARÈLA
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

Mas Combarela "Le Clos Secret" red 2023

Jancis Robinson (December 2024): 93+/100 (=16.5+/20) "100% Cinsault from a

50-year-old vineyard behind the cellar. Delestage at the beginning of fermentation followed by daily pumping over during fermentation. No pigeage. Long extraction. Faucon blends Cinsault from another parcel. Unwooded aging solely in concrete. Certified organic. Totally transparent cherry red. Very fruity with light, sandy tannins in the background. Slightly more influenced by the terroir than many Cinsaults. (2024-2030).”

Technical sheet written by the domaine:

This "clos secret" is a hidden plot in a clearing in the middle of a wood; you must follow a discreet little path to access it.

Grape variety: 100% cinsault

Tasting: Very expressive terroir wine offering youthful notes of rose, fresh raspberry, and gray pepper. Its palate is powdery, ample, and fleshy. It will gain complexity over time.

Food and wine pairing: Grilled ribeye, roasted pigeon, sweetbreads, veal quasi with girolles, Tomme de brebis from Larzac

Ageing potential: 8 years and more