

Mas Cal Demoura "Les Combariolles" red 2023




Mas Cal Demoura

Product price:

€240.00

Product features:

Area: LANGUEDOC

Winemaker: Isabelle et Vincent Goumard

Vintage: 2023

Appellation: Terrasses du Larzac

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 94/100

Cépage dominant: syrah

Product short description:

94/100 RVF. The "high-end" parcel selection from the domaine. A beautiful demonstration of strength from Isabelle and Vincent Goumard, in an excellent vintage, against all odds (read below the comments from winemakers who are usually very discreet about the quality of their wines).

Product description:

PRESENTATION OF MAS CAL DEMOURA
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this

Mas Cal Demoura Terrasses du Larzac Les Combariolles 2023 signed by Isabelle and Vincent Goumard.

RVF Guide to the Best Wines of France 2026 (Sept 2025): 94/100. *The syrah-mourvèdre marriage dominates Les Combariolles and ensures the complexity of the cuvée: fruits, flowers, licorice, garrigue,*

ash, and limestone tannins.

Technical Sheet written by the domaine:

This cuvée is the result of a parcel selection from the terroir of Combariolles (very high-quality limestone pebbles) which gives it the depth and complexity typical of great southern reds with a distinctive mineral vibration. The blend gives it a classic and very refined profile.

Grapes: Syrah 40% - Mourvèdre 30% - Carignan 20% - Grenache 10%

Yield: 24 hl/ha

Terroir: The parcels used for this cuvée cover 2 ha on limestone soils. The average age of the vines is 40 years. The climate is cooled by northern winds from the Causse du Larzac which contribute to the freshness of the wines and balance its Languedoc generosity.

Cultivation & Harvest: Organic farming (Quality France Certification - Bureau Véritas). Plowing, organic amendments, controlled cover cropping, mechanical weeding (intercep), short pruning (gobelet for the carignans and part of the cinsaults, gobelet trained for the other parcels except for one Grenache in Royat cordon), green work (de-budding, leaf removal), no treatments based on synthetic molecules, biodynamic treatments. Manual harvesting, selection of grapes in the vineyard and on the sorting table in the cellar.

Vinification & Aging: Vinification with indigenous yeasts, destemmed harvest, fermentation in stainless steel and concrete tanks. Control of fermentation temperatures (starting around 15°C then gradually rising to 25°C). Long macerations (30 to 45 days), punching down, and pump-overs. Malolactic fermentation with indigenous bacteria in stainless steel tanks. Aging by grape variety and parcel, 12 months in demi-muids of 500 and 600 liters (25% new and 75% from 1 to 10 wines) and in oval foudres of 24 and 30 hl. Blending followed by an additional 7 months of aging in stainless steel tanks before bottling. Stabilization and clarification through time and cold.

Tasting: Les Combariolles show their full measure in this superb vintage. The balance between the vibrational depth and the mineral delicacy offered by the limestone pebbles is delightful. It is already very tempting, with an intense nose of black fruits, silky, mineral, and a very dynamic mouthfeel, all in finesse. But time will reveal it in all its complexity, for the more patient...

Gastronomy: Leg of lamb with sautéed girolles, wild duck with celery and truffles, pork tenderloin, veal confit in goose fat.