



Mas Combarèla - Press Review **2023**

2023 Challenge Millésime BIO (organic wines world's largest trade fair contest - Jan. 2023)



- **Ode Aux Ignorants 2020** **GOLD medal**

Le Rouge & Le Blanc (N°147 Jan. 2023 - Dossier Cinsault - Return to grace of an "accessory" grape variety)

- **Le Clos Secret 2020** 14,5/20
"Fresh and pleasant nose of vine peach. Graphite and pinot notes. Rich and full mouth with blood tannins. Nice concentration of black fruits. Character and chewiness. Solar wine with certain aging potential."
- **Le Clos Secret 2016** 14/20
"Intense cherry and raspberry nose. Palate with a powdery texture. A chubby material, but fresh. Relief. Beautiful graphite and chocolate finish. Wine at its peak."



VertdeVin Magazine (Jan. 2023)

- **Ode Aux Ignorants 2020** 93-94/100 (=16.75/20)
*"The wine has a ruby color of medium intensity. The nose expresses pronounced aromas of ripe red and black fruits (blueberry, black plum, morello cherry, bigarreau), with herbaceous notes of garrigue and aromatic herbs (rosemary, bay leaf) and a mineral note of wet stone and limestone. On the palate, the wine is fleshy and full-bodied, with rich flavors of ripe red and black fruits (plum, Morello cherry, fresh black fig), notes of bitter cocoa, Sarawak pepper, black olives, and dried bouquet garni (thyme, bay leaf, and rosemary). The tannins are powerful, velvety, and enveloping. **The finish is long, on fresh and dried black fruits (dried blackcurrant, fresh plum, Morello cherry), sweet spices (cloves, liquorice, cinnamon), and bitter cocoa. The acidity is lively, of a medium (+) level. A solar wine, rich, but fresh and balanced. Good aging potential."***

