

# MAS COMBARÈLA

Terroir Wines

TERRASSES DU LARZAC



Organic | Est. In 2016





Artisanal domaine born of a passion for wine. Mas Combarèla was founded in 2016 by Olivier Faucon. Focusing on quality, he chose low-yield organic viticulture and he is in permanent search for finesse and harmony for his wines.



Mas Combarèla produces terroir wines, focused on pleasure and elegance, in the great Terrasses du Larzac AOP where local grape varieties are at their best. The range includes several single variety wines expressing the purity of the terroir.





# FACTS AND FIGURES

## MAS COMBARÈLA KEY FIGURES

- 9 wines : reds, whites & rosé
- 9 grape varieties on 3 Terrasses du Larzac terroirs at altitudes ranging from 100 to 350m
- 1 winemaker, 2 employees and more than 20 seasonal workers
- Approximately 40,000 bottles per year on 12 ha
- low yields : 24 hl/ha on average
- International distribution in: Belgium, Canada, China, Denmark, Finland, Germany, France, Italy, Luxembourg, New-Caledonia, Norway, Switzerland, UK, USA
- **Gastronomic references** : AM par Alexandre Mazzia \* \* \* (Marseille), La Marine \* \* \* (Noirmoutier), Maison Wenger \* \* (Switzerland), La Table du Valrose \* \* (Switzerland), Takano \* \* (Lyon), La Pyramide \* \* (Vienne), La Table Franck Pelux \* \* (Lausanne), Shangri-La Palace \* (Paris), Pages \* (Paris), Têtedoie \* (Lyon), La Table du 11 \* (Versailles), Assa \* (Blois), Leclerc \* (Montpellier), L'auberge du Pont \* (Pont du Chateau), Jean-Claude Leclerc \* (Clermont-Ferrand), Kasbür \* (Monswiller), 67 Pall Mall (London)...
- And above all 100% passion !

## KEY DATES

- 2011 - revelation of vocation when reading the comic strip "Les Ignorants"
- 2013 - start of the adventure : back to school in Burgundy to learn viticulture and oenology
- 2016 - creation of Mas Combarèla  
- immediate conversion of the vineyard to organic farming
- 2017 - release of the first cuvées (2016 vintage): Des Si and Des Mi in Red, White and Rosé, then the single varietals Le Clos Secret and Les Vieux Mazets  
- grafting of Mourvèdre
- 2018 - construction of the winery in St Jean de Fos  
- launch of the Ode Aux Ignorants cuvée (2016 vintage)  
- grafting of Carignan Blanc, Chenin, Vermentino  
- first international sales in China and Belgium
- 2019 - first Michelin starred restaurant at Michel Sarran 🍴🍴  
- discovery of the year by the Guide Bettane+ Desseauve with ★★  
- organic certification official  
- 2020 - obtaining the third ★★★ in the Guide Bettane+ Desseauve  
- arrival of a full-time wine employee to pamper our vines even better
- 2021 - release of our new wine Lueurs d'Espar (2018 vintage)  
- year of the devastating spring frost  
- conclusive experiments with sandstone amphoras
- 2022 - release of our new white cuvée called L'Eclat (2020 vintage)  
- first Michelin 3 stars restaurant at AM by Alexandre Mazzia 🍴🍴🍴
- 2023 - visit of the domain by the famous Jancis Robinson MW
- 2024 - Decanter rank us in their Top 10 Terrasses du Larzac producers  
- first exports to the UK and the USA  
- second employee to support our sales and winemaking operations
- 2025 - release of our new wine Grain de Folie

# ONCE UPON A TIME ...

## LAURE AND OLIVIER

Life has decided to take us to different places in the world. Both grandchildren of farmers, we first worked into the marketing and communication fields. Our professional careers gave us the opportunity to live in amazing cities in Europe and Asia : Brussels, Chengdu, London, Taipei, Paris and Shanghai.



However, upon entering in our forties, we felt like going back to our roots.

Previously we already made one dream come true when travelling around the World during one year.

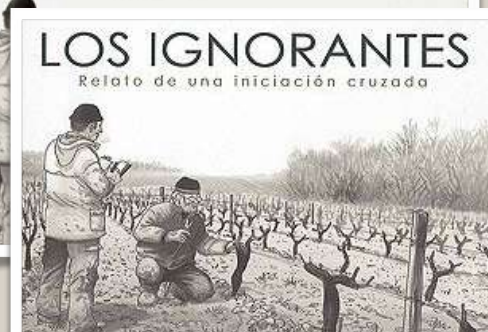
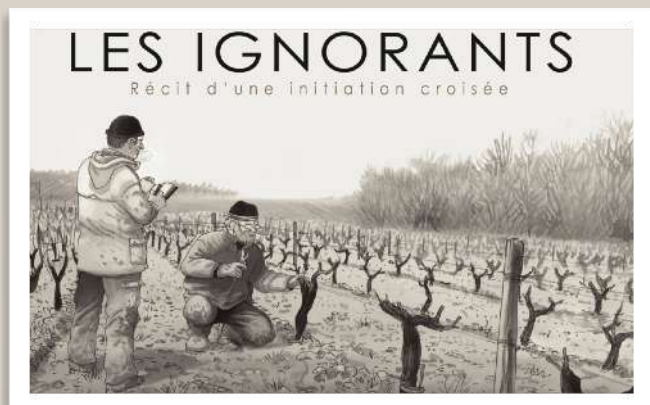
In 2012 reading the graphic novel “Les Ignorants” by Etienne Davodeau was a revelation to us.

The story of a neo-winegrower sharing a year of his life made us realise making wine was a crazy dream, however achievable, even for the ignorants that we are ! The challenge could start...

We decided to build a new professional project and - at the same time - to start a new life when beginning the wine adventure as neo-winegrowers.

Our passion for wine, entrepreneurial spirit, quest for happiness, and a big crush for the region of the Terrasses du Larzac are our key drivers to succeed in this project.

international versions :



# THE PROJECT

## PROFESSIONAL RETRAINING

Olivier began his new life by returning to school as an adult.

After completing a WSET 2 wine tasting diploma in Paris, he began to learn the job of winegrower in Burgundy at the famous « La Viti » winemaking school of Beaune. He graduated in Viticulture-Oenology obtaining a BTS (2 years Technical Qualification degree).

In 2013, he did an internship with François Parent of the Domaine A-F Gros, in the prestigious crus of Vosne-Romanée and Pommard.

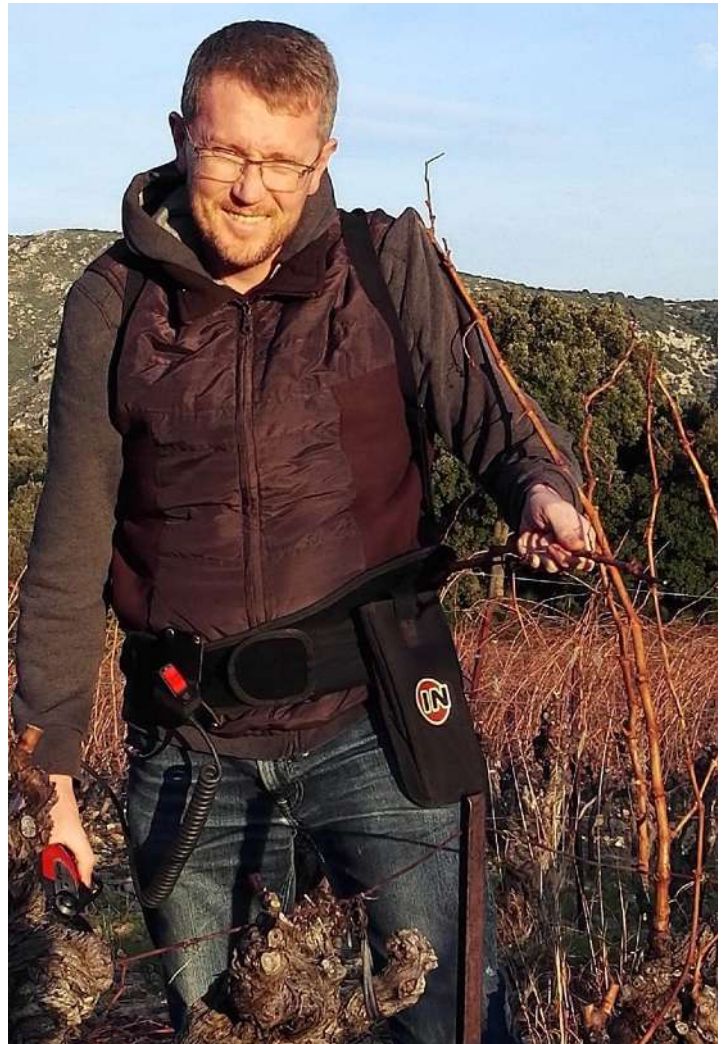
Then he worked with Vincent Goumard (Mas Cal Demoura) who transmitted his passion for the Languedoc Terroirs, and his attention to details that contribute to make exceptional wine.

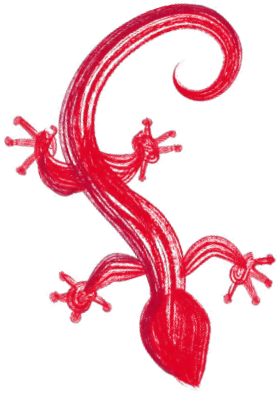
## LOOKING FOR THE IDEAL TERROIRS

While continuing to multiply the winemaking experiences with different Languedoc winegrowers, Olivier explored the vineyards of the region, looking for the ideal vines and terroirs.

After one year of intensive search, Laure and Olivier found their Holy Grail : wonderful vineyard plots at Arboras and Saint-Jean-de-Fos.

Here we are ! So we settled down in the amazing region of the Terrasses du Larzac.





# MAS COMBARÈLA

## BIRTH OF THE ESTATE

After 3 years of preparation, we have finally given birth to our Wine Estate in 2016, that we named “**MAS COMBARÈLA**”.

Located in the department of Hérault in Languedoc (30 minutes from Montpellier) the 12 hectares of the vineyard, in selected terroirs, are wholly registered under the prestigious appellation AOP Terrasses du Larzac.

We have set up a wine cellar with modern and high-performance equipments, allowing tailor-made selected plots winemaking, in order to elaborate qualitative fine wines.



# MAGIC TERROIRS

## VINEYARDS OF THE TERRASSES DU LARZAC

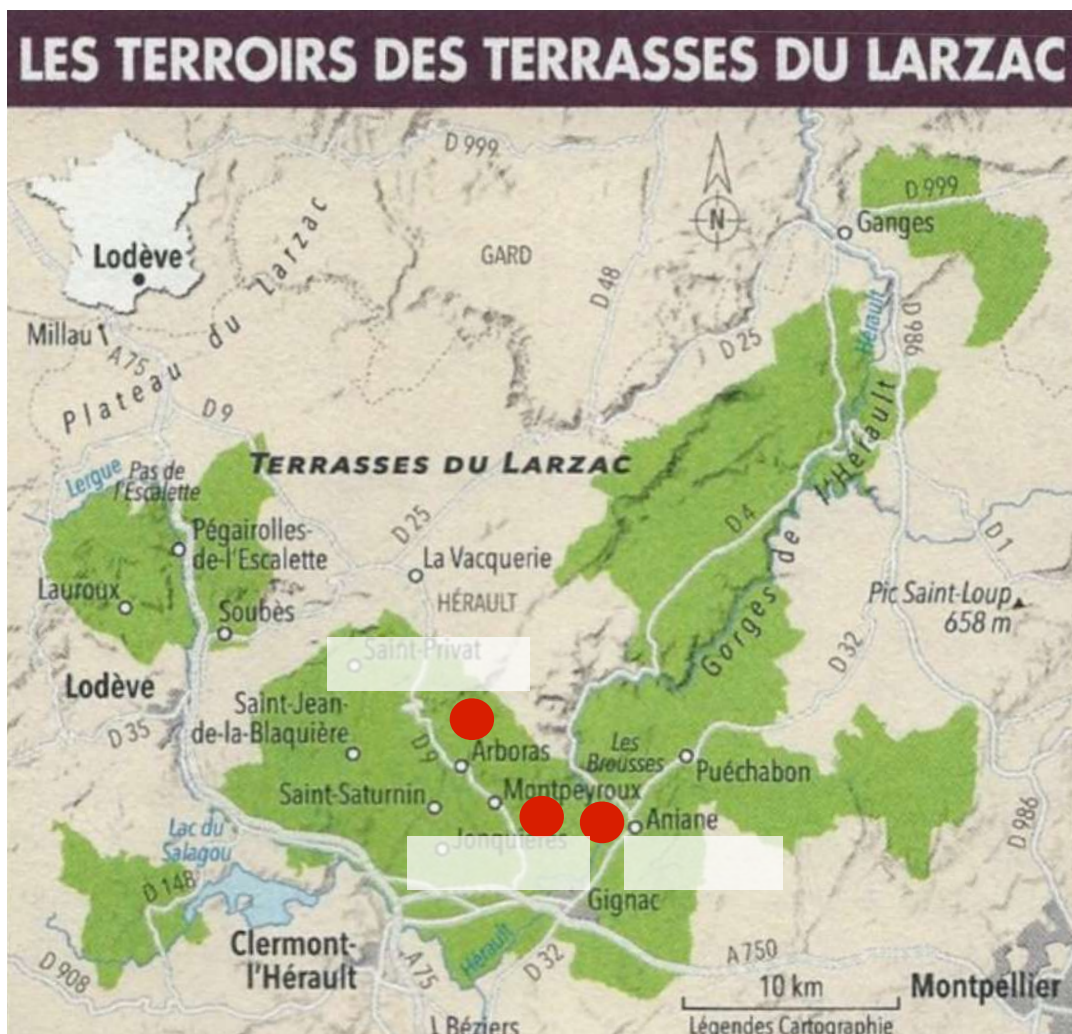
Located North-West of Montpellier, the Terroirs of the Terrasses du Larzac benefit from ideal climatic conditions, thanks to the freshness coming down from the 1000 meters high mountain plateau of the Larzac.

The iconic landmark Mount Saint-Baudille overlooks the vineyards, reaching an altitude of 850m high. During summertime there can be more than 20°C difference between cool night time temperatures and the daytime heat. Therefore the grapes reach full maturity slowly and gradually. That benefits to the vines which develop more complex aromas and freshness.

To reveal these prestigious Terroirs, the winemakers of the Terrasses du Larzac use predominantly the range of the five major Languedoc grape varieties (Grenache, Syrah, Mourvèdre, Cinsault, Carignan) to match with the characteristics of each soil. However here the soils take priority over the grape variety. Then the meticulous work of each winemaker, on blending and long maturing, crafts unique signature wines.

Officially born in 2014, the AOP Terrasses du Larzac is now recognized, by professionals and consumers alike, as one of the best appellation of Languedoc.

Between 100 et 350 m altitude, Mas Combarèla vines are spread over 3 areas ●●● in Arboras et Saint-Jean-de-Fos



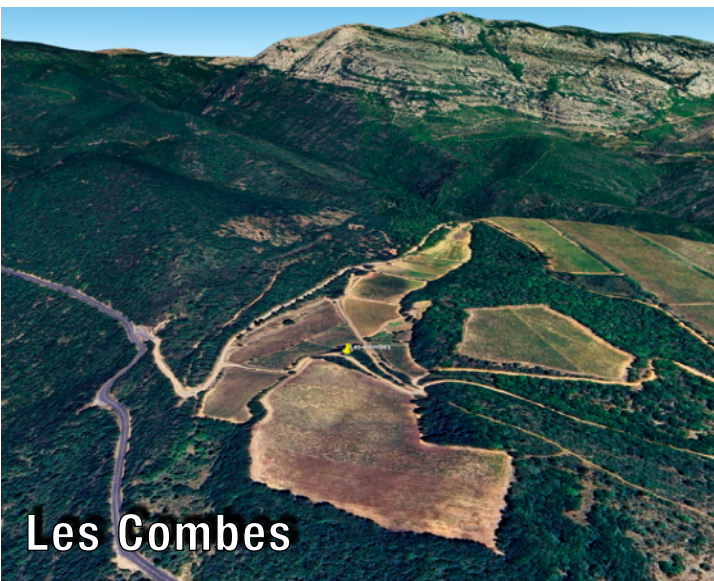


The Combes\* plot benefits from an ideal location, just under the Mount Saint-Baudille facing the Rocher des Vierges.

At 350 m altitude, it offers amazing sceneries overlooking the Valley of Hérault. The micro-climate and the down flowing winds, provide to the grapes a sound ripening, as the wind dries the environment that avoid diseases.

The location is just perfect to produce balanced wines with a delicate touch of freshness.

Here, the notion of Terroir is particularly meaningful, on these stony grounds stimulating deep rooting of the vine. The soils are mainly made of pure dolomitic limestones from the beginning of the Jurassic Period (secondary era, about 170 million years old).



\* A « Combe » is a small valley on a mountain, like a hollowed plateau at the top of a mountain.





7 hectares in one piece, facing the castle *Castelas of Montpeyroux*, surrounded by woodlands and garrigues, the plots of the place called « Combarels » are located at an altitude of 110m. The name Mas Combarèla comes from the local name of the land. This is where is built our brand new winery.

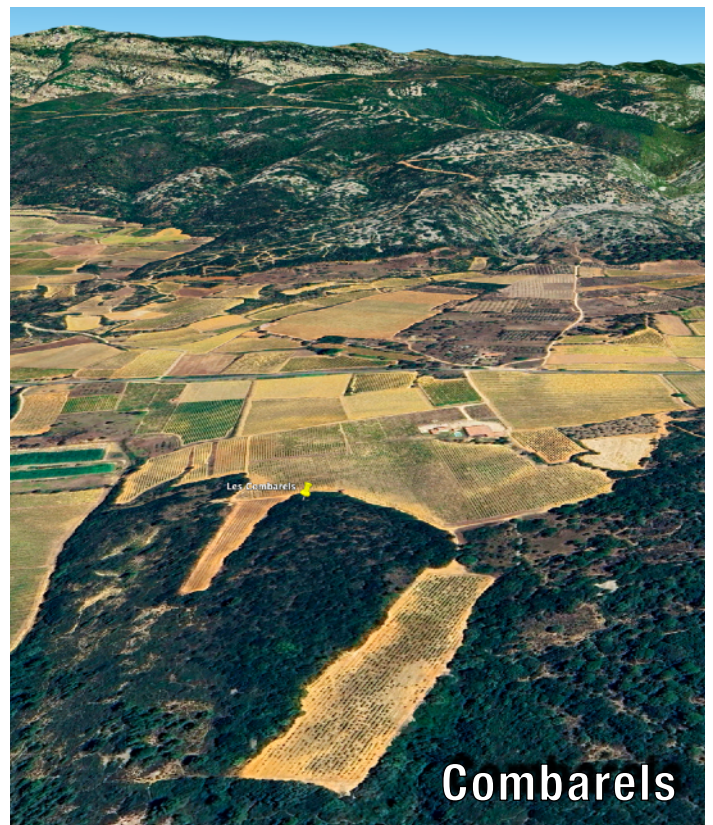
Mainly made of old vines, this terroir is particularly appreciated by the old Carignan, bush trained vines ('goblet'). The Northern winds are our best allies to ensure sound sanitary conditions for the grapes.

Located on an ancient lacustrine plain of the tertiary era (Lutetian age, 40 millions years old) there are

various types of soils, dominated by lacustrine white limestones.

Together with the garrigue environment (thyme, rosemary, wild lavender, immortal flowers...), it gives all in all a wide aromatic range for our blends.

Here we pay particular attention to woodlands which are a protective barrier and a natural refuge for wildlife, in order to preserve and develop biodiversity.



Combarels



Our vineyard at Cabanis is surrounded by vines and olive trees plots. It is a hillside land gently sloping in the prolongation of the Hérault Gorges.

At 90 m altitude, between Saint-Guilhem-le-Désert and Aniane, the vines grow on Quaternary soils (Riss age). They are made of alluvial deposits of the Hérault river, which carried cryocalastic limestone gravels and pebbles. There, Grenache Blanc and Syrah thrive on particularly well.

Located in the corridor of Northerly Winds, this plot benefits of the favorable windy conditions.

They contribute to avoid rot and grapevine diseases and give freshness to the wines.

Its mazet\* in the shade of its hackberry tree really makes the place very attractive for a break and a lovely visit .

Anecdotaly-speaking, a mazet is a pleasant shelter for wine workers to rest at the heat-peak hours.



# ORGANIC VALUES

## ECOLOGICALLY AND ORGANICALLY DRIVEN

Mas Combarèla is a small artisanal wine estate, aiming at producing qualitative wines in an environmentally friendly way, while focusing on the valorisation of the terroirs.

Particularly concerned by sustainable development and territorial integration issues, the estate assumes an eco-responsible philosophy :

- ▶ Meticulous vineyard culture, banning any pesticide or synthesis chemistry
- ▶ Single-parcel vinification and keeping inputs to a minimum
- ▶ Environmental friendly approach, respecting Biodiversity
- ▶ **Certified Organic in 2019** thanks to the conversion initiated as of 2016.



During their growth, our grapes are accompanied with the greatest care, in harmony with the Nature. The sun, winds, flora and fauna are our best allies to cultivate the vines in a healthy and environmentally friendly way. As your mascot the gecko does by naturally eliminating certain insects, we rely on biocontrol and natural regulation principles.

To reach the best well-balanced conditions for the grapevines we till and tend the soils, and conduct green harvesting selection.



# ETHICS

## HUMAN, WORK AND ETHIC PRINCIPLES

Our qualitative choices involve attention to detail that requires a lot of work and manpower. In this approach, mechanisation is only partial, there are many manual tasks for better precision. We put a lot of personal energy into it and we get help from employees. Throughout the year, we recruit seasonal workers and support the local economy. Everyone is paid fairly, regardless of the vagaries of nature that we may experience.

To carry these values, we work exclusively with distributors who understand and value our approach at its fair value. Supporters of fair trade principles which remunerate the work of small producers at their fair price, we only work with wine merchants, restaurants, importers who share our values and do not discuss our commercial conditions. In return we like to support wine professionals passionate about their job who are the messengers of our passion, the ambassadors of our terroirs and the best advisers for consumers.

We are also committed, at our modest scale, to supporting sustainable development and societal causes as much as possible. For example, our wooden boxes are supplied by an ESAT which helps disabled workers.



# QUALITY, OUR PRIME FOCUS

## HYGIENE AND PRECISION

We adopt an artisanal approach favoring quality over quantity, with the aim of making great wines focused on pleasure and elegance.

In the vineyard: manual harvesting with rigorous sorting, green harvesting to ensure optimum maturity and good sanitary condition of the grapes. As a result, yields are contained at a low level (on average 20 hl/ha)

In the cellar: hygiene and temperature control are key issues. The vinification is done using thermo-regulated stainless steel and concrete vats. Wooden casks, barrels, concrete eggs and sandstone amphoras complete the panoply of ageing containers, supporting the search for complexity and finesse.

Without dogmatism we continue to explore to always do better.



# OUR PROJECTS

## CONSTRUCTION OF OUR CELLARS

At the beginning, the wine cellar was housed in a new winegrowers incubator in Gignac. In 2018, the construction in Saint-Jean-de-Fos of new and functional buildings marks an important milestone in the development of the estate. Mas Combarèla sets up its winery in the heart of its terroirs at the hamlet of Combarels, in the middle of the vineyards.



## INTRODUCTION OF NEW VARIETIES

After having identified an exceptional terroir, crossed by a limestone flow and which combines 3 soil profiles on the same plot, we introduced four new grape varieties in 2018 and 2019.

Thanks to the grafting technique we have started to produce Mourvèdre, Carignan Blanc, Chenin and Vermentino which enrich our range of grape varieties and have enabled the creation of new cuvées.



# OUR WINES

## A DIVERSE RANGE BUILT AROUND VARIETIES

The range revolves around 9 wines produced in small quantities. The grape varieties, local and adapted to the Languedoc climate, are the pillars of our taste quest for the creation of wines. Our work is therefore based on the terroirs and the grape varieties, with the desire to make wines for food pairings. We produce both AOP wines based on blends each time with an identity grape variety, and we also we honor grape varieties alone on their pure identity.



## Pleasure and Generosity

Identities based on **Grenache** (Noir and Blanc) to produce all colours

	<p><b>Des Si et Des Mi - Rosé</b> <b>Grenache, Cinsault, Mourvèdre</b></p> <p>Rosé both for the aperitif and to accompany a meal, offering complexity and freshness. Smoothly textured palate with a subtle hint of tanins. Refreshing finish</p>	<p>IGP St Guilhem-Le-Désert (Rosé) 6 months   stainless steel</p> <p>16 (=92) <i>Jancis Robinson</i> 15.5 (=91) <i>Terre de vins</i> 90 <i>RVF</i></p>
	<p><b>Des Si et Des Mi - Blanc</b> <b>Grenache Blanc 70%, Carignan Blanc, Rolle</b></p> <p>Wine with character delivering a very expressive nose of citrus, cinnamon and candied pear. Lemony mouth with a balanced consistency ending in the freshness of salty notes and peppery ginger</p>	<p>IGP St Guilhem-Le-Désert (White) 8 months   stainless steel   10% barrel</p> <p>16.5 (=93) <i>Jancis Robinson</i> 92 <i>Decanter</i> 91 <i>James Suckling</i></p>
	<p><b>Des Si et Des Mi - Rouge</b> <b>Grenache 50%, Syrah, Carignan ...</b></p> <p>Pleasant and charming fruity wine. Rounded mouth with generous mid-palate and a precise finish on freshness</p>	<p>AOP Terrasses du Larzac (Red) 12 months   stainless steel   10%</p> <p>92 <i>James Suckling</i> 16.5 (=93) <i>Jancis Robinson</i> 92.5 <i>Le Figaro</i></p>

## Natural fruit Simplicity Juicy and fresh, so easy !



### Grain de Folie Cinsault 75%, Syrah

A simple and delightful red wine designed to introduce younger generations to wine. Expect a vibrant burst of fruit with a Cinsault-Syrah blend. Low alcohol, low sulfites.

Vin de France (Red)  
6 months | stainless steel

## Elegance of ancestral grape varieties

Our oldest vines ennoble Cinsault and Carignan



### Le Clos Secret 100% Cinsault

A highly expressive terroir wine that reveals notes of fresh rose, raspberry, and grey pepper. Its palate is velvety, generous, and full-bodied, promising further complexity with aging.

IGP St Guilhem-Le-Désert (Red)  
12 months | concrete eggs

93 Bettane+Desseave  
17 (=94) Jancis Robinson  
92 James Suckling



### Les Vieux Mazets 100% Carignan

A highly aromatic wine with nuances of candied blackberry and balsamic laurel notes. Its palate is mineral-driven with velvety tannins. The mature Carignan vines are at their peak, yielding a fresh wine of exquisite purity and elegance.

IGP St Guilhem-Le-Désert (Red)  
24 months | Conical oak vat

17 (=94) Jancis Robinson  
93 Bettane+Desseave  
92 James Suckling

## Quintessence of the terroirs

Exceptional terroirs that exalt Mourvèdre, Syrah, Carignan Blanc and Chenin



### Ode Aux Ignorants Syrah 50%, Carignan, Grenache...

Our signature wine with mineral notes of ink and graphite. It boasts a dense, chalky texture and a complex palate featuring flavors of tapenade, blackcurrant, and garrigue herbs. Its balance and length suggest a promising evolution ahead.

AOP Terrasses du Larzac (Red)  
24 months | oak barrels | concrete

94 Bettane+Desseave  
17.5 (=95) Jancis Robinson  
94 VertdeVin Magazine



### L'éclat Carignan Blanc, Chenin

Two exceptional grape varieties, distinguished by freshness and refinement. They embody a quest for tension and subtle elegance, ideal for refined meals.

IGP St Guilhem-Le-Désert (White)  
20 months | new barrels | sandstone jars

17 (=94) Jancis Robinson  
93 Decanter



### Lueurs d'Espar Mourvèdre 70%, Carignan, Syrah...

Elegant, silky, seductive wine with fine tannins. It boasts a beautiful floral concentration and a plethora of dark fruits. The palate offers complexity, persistence, and length. Perfect pairing for exceptional meals, its structure promises to age gracefully for at least a decade.

AOP Terrasses du Larzac (Red)  
30 months | new barrels | sandstone jars

95 Bettane+Desseave  
17+ (=94+) Jancis Robinson  
93 RVF  
92 Decanter



# PRESS AND AWARDS

## ENCOURAGING FEEDBACK

We are proud and honoured to be gradually recognised by the wine press which rewards our work and puts our wines in the spotlight over the vintages. Chosen excerpts... :

### **Decanter**

*"Among Terrasses du Larzac Top 10 producers"*

### **Guide Bettane + Desseauve ★★★**

*"Olivier Faucon never ceases to amaze us since his first vintage. Magnificent reds, of rare intensity without any tannins sticking out, saline finishes. It is the finesse of the grain that impresses here and the aerial perception of the materials. You have to quickly discover this estate because getting up close to the greats in such a short time will not go unnoticed. A third star in three vintages is not frequent but justified here."*

### **Jancis Robinson MW**

*"...just the sort of wine the Languedoc's best spots are capable of."*

### **James Suckling**

*"...delicious and juicy character. Succulent finish."*

### **The Somm Journal**

*"12 Languedoc Producers to Seek Out : Mas Combarèla"*

### **Terre de Vins** (Terrasses du Larzac gems)

*"Among all the cuvées in this tasting (the last 30 domaines installed in Terrasses du Larzac), Mas Combarèla's stood out as the richest, most ambitious and most complex. Great wines ."*

### **Revue des Vins de France**

*"Rising estate in the Terrasses du Larzac, created in 2016. Its potential was confirmed in 2018"*

### **Hugh Johnson's Pocket Wine Guide**

*"Languedoc Rising Star"*

### **Guide Hachette ★★**

*"Rising Domaine of the region. Sensual and exuberant wine that will delight thrill seekers"*

### **VertdeVin Magazine**

*"Dense, deep wine offering richness and finesse "*

### **Rosemary George MW**

*"A very well thought-out range of wines, each showing the characteristics of the dominant variety."*

### **David Cobbold**

*"A beautiful impression of intensity emerges from this excellent wine, clearly made for ageing. "*

### **Hervé Lalau**

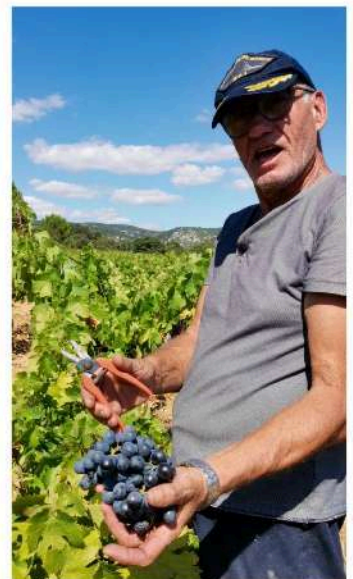
*"If Languedoc had grands crus, they would probably look like this. And if this wine were music, it would be a symphony. What material, and what overall harmony! Firm favourite ."*

### **ELLE à Table**

*"Wines are balanced, harmonious, elegant. Very promising."*

### **Gault & Millau**

*"Powerful, distinguished and aromatic. On the palate, velvety, caressing and digestible at the same time."*



Harvest 2024 : Cinsault in our hidden spot "Le Clos Secret"

# CONTACT DETAILS



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