



# Mas Combarèla - Press Review **2024**

 **VertdeVin Magazine** (June. 2024)

- **Ode Aux Ignorants 2021** 94/100 (=16.75+/20)



## Mas Combarèla - Ode Aux Ignorants 2021

### Terrasses du Larzac

(Organic AB) The nose is fresh, racy and offers a discreet hint of spices and noble varietal. There are notes of Boysen blackberry, fleshy small red fruits and small notes of chocolate, touches of laurel berries, sage as well as slight hint of varietal freshness, iodized and a hint of pepper. The mouth is fruity and offers minerality, freshness, suppleness, fat, roundness, gourmandize and a beautiful definition. Full of balance. In the mouth this wine expresses notes of unctuous cassis, creamy small fruits and small notes of cherry, bright sage associated with touches of tonka beans, black olive as well as hints of sage, nutmeg, almond and slight sappy, iodine and toasted hints. Sappy and gourmand tannins. Beautiful chew in the background/persistence. Good length. Beautiful freshness that carries. Beautiful energy.

Score : 16.75+/20 (94/100)

 **Gault & Millau 2024 (Guide + Web)** (Apr. 2024)

- **Lueurs d'Espar 2020** 92/100 (=16/20)  
*"The nose is seductive, with woody notes of black fruit and cocoa, and on the palate, the aromas are still discreet due to its youth, but the mouthfeel is captivating. Velvety and rich in texture, this is a wine for laying down, to be enjoyed next autumn with game."*



**Gault & Millau**  
WINES

Search For A City, Restaurant, Chef...

**Lueurs d'Espar**  
Millésime : 2020  
from the winery Mas Combarèla

**92/100**

**GAULT & MILLAU'S REVIEW 2024**  
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**CARACTÉRISTIQUES**  
 Marque : Mas Combarèla  
 Couleur : Rouge  
 Cépages (%) : • Carignan noir : 20 %  
 • Mourvèdre : 70 %  
 • Syrah : 10 %

🇬🇧 **The Financial Times** (FT Magazine, Jancis Robinson, Feb. 2024)



## A cellar's market

A non-comprehensive selection of superior producers with sensible prices

### LANGUEDOC

- Clos Perdus
- Dom de Cébène
- Mas des Brousses
- Mas Combarèla
- Ch La Négly
- Roc d'Anglade



FT Magazine Jancis Robinson  
How to build a cellar: a guide to affordable bordeaux

The [Languedoc](#) to the west of the southern Rhône is home to hundreds of ambitious wine producers, but it also churns out oceans of very ordinary wine. I know from spending summers there how well the reds can age, but far too few have an international reputation, meaning that, with a handful of exceptions, these wines are bargains. It's almost as though the wine importers of the world have decided that the region is too complex to get to

grips with, which is a great shame. In the UK, Stone Vine & Sun takes Languedoc more seriously than most. In very general terms, head for a family-run estate based in a particular appellation. Faugères, St-Chinian and Terrasses du Larzac benefit from higher elevations and therefore tend to produce wines with more subtlety than most. Wine magazine La Revue du Vin de France and my website can provide useful pointers.

🇬🇧 **The Buyer** (Languedoc, Rupert Miller, March 2024)



<https://www.the-buyer.net/insight/why-the-languedoc-is-a-region-rooted-in-resilience-and-re-invention>



## The Languedoc: a region rooted in resilience and re-invention

To fully understand Languedoc's position in the French wine industry you need to take a journey back through what has been a turbulent history that has seen it go from producing 40% of the country's wines in the mid 19th century, to having to constantly re-invent itself to the position it is in today as a respected source for quality, premium wines capable of providing wines for all areas of a wine list. In the first of two detailed reports, Rupert Millar, charts the ups, downs, ins and outs of this fascinating and beguiling wine region.

•**Mas Combarèla**  
“(still more newcomers)... Or there is Olivier Faucon who now owns **Mas Combarèla** in Terrasses du Larzac. Originally from Lille where he worked in marketing, his dream of owning a winery was stoked by reading the bande dessinée ‘Les Ignorants’ about an illustrator who goes to learn how to run a vineyard.” ...




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 **Sommeliers International** (Selection Millésime Bio, Feb. 2024)

• **Mas Combarèla**

“(Hérault)... *Domaine de la Réserve d’O 2019, 2020, 2023 and Frédéric Chauffray, Domaine de Montcalmès 2021 and Frédéric Pourtalé, Mas Cal Demoura 2022 and Vincent Goumard, Mas Combarèla 2020, 2022 and Olivier Faucon, Alain Chabanon Les Boissières 2020 and Saut de Côte 2019, all these masters set a great example in this rising appellation of Terrasses du Larzac, with superb blends of grape varieties mixed with modern, fresh, and impeccably sharpened results.*”...



 **La Revue du Vin de France** (Jan. 2024 - Millesime Bio, Organic Gems Best Deals)

- **Des Si et Des Mi - Rouge 2022** 90/100 (=15/20)  
*“The mouth vibrates with a clean and balanced tannin. Red with potential on a juicy mass and a beautiful complexity.”*



 **2024 Challenge Millésime BIO** (Organic wines world's largest trade fair contest - Jan. 2024)

- **Le Clos Secret 2022** **Bronze medal**

**CONCOURS MONDIAL DES VINS ET BIÈRES BIOLOGIQUES**  
 WORLD CONTEST FOR ORGANIC WINES AND BEERS




**MÉDAILLE DE BRONZE**

Décernée à / Awarded to :

**MAS COMBARÈLA**  
 Saint-Jean De Fos - France  
 Le Clos Secret  
 Saint-Guilhem-le-Désert IGP - Rouge - 2022  
 Volume déclaré : 45 hl

Montpellier - France  
 les 17 et 18 janvier 2024  
 Nicolas Richarme,  
 Président de SudVinBio

Commissariat Général,  
 Olivier Gouze  
 Directeur de SudVinBio



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