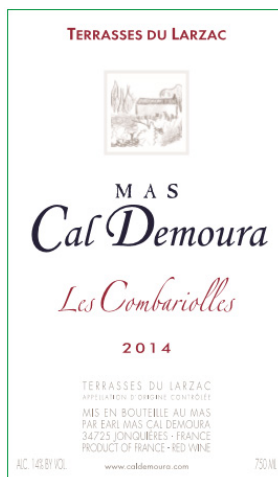


# Mas Cal Demoura



## Les Combariolles



### At a Glance:

- **Appellation:** AOP Terrasses du Larzac
- **Encépagement:** Syrah (35%), Mourvèdre (30%), Carignan (25%), Grenache (10%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 2 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 3 ha of vines in the southeast-facing Combariolles lieu-dit, located between Jonquières and Montpeyroux
- **Soil Types and Compositions:** Stone-rich limestone
- **Vine Age, Training, and Density:** 40 years average age, trained in Gobelet and planted at 5,000-6,000 vines/ha.
- **Average Yields:** 20-25 hl/ha
- **Average Harvest Date and Type:** Manual, mid September to early October

### In The Cellar:

- **Fermentation:** After partial destemming, wine ferments spontaneously in concrete and stainless-steel tanks. Cuvaision lasts 20-35 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wines remain on their fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** Each variety ages separately for 12 months in demi muids (15% new) and neutral foudres followed by 7 months in stainless-steel tanks.
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied at harvest, racking, and bottling; c. 25 mg/l free, c. 45 mg/l total.

### In The Glass:

The Goumards feel that this parcel produces a wine of more refinement than one typically finds in the Languedoc – a shade less rustic than L'Infidèle. The encépagement leads to a wine that pleases both in its youth and after extensive cellaring.