

Domaine de la Combe au Mas
Roumille



Winery: Domaine de La Combe Au Mas
Vigneron: Thomas Ayoun and Marie-Sophie Jullien
Appellation: IGP Vaucluse (Southern Rhône, France)
Location: Southern Rhone

History of Domaine:

Thomas Ayoun and Marie-Sophie Jullien have proudly brought attention to the Ayoun family at Domaine de la Combe au Mas. Located at the foot of Mont Ventoux in the commune of Mormoiron, Thomas and Marie-Sophie farm their 8 hectares according to a philosophy that emphasizes organics, polyculture, and biodiversity.

The domaine is situated in a unique microclimate wherein the descending cold air currents from Mont Ventoux deliver a notable freshness to the wines. All grapes are harvested entirely by hand, fermented using native yeasts only, and mature in century-old amphorae that Thomas sourced from the south of Spain.

Cuvée: Roumille

Grape Variety: Syrah 20% (30-years), Grenache 80% (20-years)

Vineyard: Limestone, Clay

Exposure: Southern

Vinification:

All fermentations are with natural yeast only. Grapes are left whole-cluster. Temperature controlled. Primary fermentation in amphorae. After fermentation, wine proceeds to spend one extra month in century-old amphorae. No fining, no filtering. Tiny dose of sulfur (35mg/L) at bottling only.