

Domaine de la Combe au Mas
Rigaou



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

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: Rigaou

Grape Variety:

Grenache 80% (15 years), Carignan 20% (40 years).

Vineyard: Limestone, Clay.

Exposure: Southern.

Vinification:

All fermentations are with natural yeast *only*. Grenache is entirely de-stemmed. Carignan is left whole-cluster. Grapes ferment separately in a resin-lined tank. Temperature controlled. Wine spends one month in century-old amphorae. No fining, no filtering. Tiny dose of sulfur (27mg/L) at bottling only.

Bottles Produced: 7,000.