

LIMITED EDITIONS

OUR LIMITED EDITIONS

SINGLE GRAPE (0.5 L)



Sauvignon



No added sulphites

Aubaine



Muscadelle

Who we are

David and Matthieu, after studying vine growing and wine making in Bordeaux, we purchased in January 2019 a wine estate located in Monbazillac (Southwestern France) to write a new page of its story

The vine we grow

Natural grass cover, green manure sowing, shallow tilling, Guyot poussard pruning, vine curetage and grafting

The wine we make

- dry, semi-sweet and sweet wines
- red, rosé, orange, white and amber wines
- still and natural sparkling wines.

DOMAINE DE COMBET

152 Chemin du Pressoir

24240 MONBAZILLAC

FRANCE

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&

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VINS BIO DU PERIGORD

BERGERAC - MONBAZILLAC



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OBJECTIF BULLES

Vin de France - natural sparkling (pet nat)

- No added sulphites
- Sémillon
- Natural refermentation in bottle



PANACHE ROSÉ

Bergerac dry rosé

- Cabernet franc and merlot



PANACHE ORANGE

Skin-contact white wine

- No added sulphites
- Sémillon and sauvignon gris
- Hand harvesting



PANACHE BLANC

Bergerac dry white

- Sémillon, chenin and sauvignon blanc
- Refreshing and aromatic



PANACHE ROUGE

Bergerac dry red

- Merlot
- A light, fruity and easy-drinking red wine



PANACHE MOELLEUX

Côtes de Bergerac (semi-sweet)

- Sauvignon gris
- Freshness and sweetness perfectly balanced



HESPERIDES

Bergerac dry white

- Sauvignon blanc and chenin
- Hand harvesting, cold pellicular maceration



ANTHOCYANES

Bergerac dry red

- Merlot
- Hand harvesting
- No added sulphites



INSOLITE

Monbazillac (sweet)

- THE "modern-styled" Monbazillac
- Sémillon and sauvignon gris
- Hand harvesting, raisin-dried



Prémices

Bergerac dry white

- Sauvignon, sémillon and chenin
- Hand harvesting, 9-months maturation in French oak barrels
- Our food-friendly white wine



Symbiose

Bergerac dry red

- Cabernet franc
- Hand harvesting, 18-months maturation in French oak barrels
- Our food-friendly red wine



Elixir

Monbazillac (sweet)

- Sémillon and sauvignon gris
- Hand harvesting, botrytized grape
- 36-months maturation in French oak barrels
- THE genuine Monbazillac