



SCEA Château Combebelle
Domaine de Combebelle
34360 Villespassans, France
Tel/Fax: +33 (0) 467 380 986
www.combebelle.com

“Award winning Wines from an Exceptional Vineyard in the heart of the Languedoc“

Since purchasing this exceptional vineyard we had two years of hard work, but already two 2005 Combebelle red wines received a sack full of gold medals, awards and commendations. We are also now listed in the Guide Hachette 2008 (the “bible” of French wines!).

These are the individual wines we have on offer:

<p>2007 AOC St Chinian Rosé “Cerisiers” A blend of Syrah/Grenache, this wine has a vibrant definite pink colour, aromas & flavours of cherries and redcurrants. Anytime aperitif, or with white meat (chicken, rabbit...), fish, or soft or goats Cheese. AWARDS: Bronze Concours Signature Bio</p>
<p>2006 AOC St Chinian This wine is full bodied and extremely well balanced with multi-layered black fruit characteristics and soft tannins. It’s delicious just to drink, or serve with red meat or cheese, and is perfect with <i>sanglier</i> (wild boar), duck or venison. AWARDS: Silver medal Concours Mondial Bruxelles; Bronze medal Decanter World Wine Awards; Commended International Wine Challenge</p>
<p>2006 AOC St Chinian “Henri” An exceptionally, full bodied and extremely well balanced wine with complex aromas & flavours of blackberries, cedar and tobacco. This wine would benefit from 3-5 years in bottle.</p>
<p>2005 AOC St Chinian This fruity wine is full bodied and extremely well balanced. It’s delicious just to drink, or serve with red meat or cheese, and is perfect with <i>sanglier</i>(wild boar), duck or venison. AWARDS: GOLD medals winner at Concours Mondial Bruxelles; Concours Vignerons Independent; Signature Bio; Challenge du Vin. SILVER Medal winner Decanter World Wine Awards, Concours Vignerons Independent. COMMENDATION from the ‘International Wine Challenge’</p>
<p>2004 Vin de Pays d’Oc Syrah/Grenache A blend of 70% Syrah and 30% Grenache, aged in 1-year-old barrels for 12 months. More complexity and finesse on the palate but still retains the high level fruit extraction. This wine is great served with game, red meat and strong cheese.</p>
<p>2005 St Jean de Minervois White desert wine A delicious light sweet white wine made from the Muscat grape. Lively honey gold colour, honeyed raisin fruit, this wine is an ideal aperitif, with Pate, or accompaniment to Christmas Pudding! Or serve with light creamy cheeses such as goat or Wensleydale.</p>

The new Combebelle website has much more information and photographs of the vineyard, our environmentally sustainable viticulture, and location and maps. www.combebelle.com

Looking forward to hearing from you (and your friends),

Catherine and Patrick

ORDER FORM "COMBEBELLE - France"

Fax to Catherine Wallace, Château de Combebelles – 04.67.30.09.86

CWC membership no.	
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Name	
Address	
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Delivery Instructions (if required)	
I was introduced by	

Quantity (bottles *)	Wine	Bottle Price TTC	Total
	2007 AOC St Chinian Rosé (75cl)	€8,50	
	2006 AOC St Chinian Rouge (75cl)	€8,50	
	2006 AOC St Chinian Rouge "Henri" (75cl)	€15,00	
	2005 AOC St Chinian Rouge (75cl)	€8,50	
	2004 Vin de Pays d'Oc Syrah/Grenache (75cl) LIMITED STOCKS AVAILABLE !	€5,00	
	2005 St Jean de Minervois White desert wine (50cl)	€10,00	
Delivery charge per case			
Total			

(*) Minimum order is a case of 12 bottles. Cases can be mixed.

Deliver: Local rates apply dependent on quantity & department.
Please contact Catherine Wallace for further information.

PLEASE FAX YOUR ORDER TO: 04.67.38.09.86
or email combebelles@combebelles.com

Please pay by return. For all queries relating to delivery or invoicing,
Please email Catherine at combebelles@combebelles.com or call her on 04.67.38.09.86.

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