

MAD MED

LE BLANC

Terre provençale, 83570 MONTFORT-SUR-ARGENS.

VIN DE FRANCE

BLANC

2024

70% Sauvignon blanc + 30% Colombard
Destemming 100%
clay-limestone soil
North-East Exposure - 200 m altitude

no malolactic fermentation
12,5 % VOL.
SO₂T: 40mg/L
Native yeasts - without fining - without filtration
concrete tank



Selection of grapes being converted to organic farming.
Natural vinification without the addition of sulphur in winemaking.
Direct pressing and co-fermentation of sauvignon blanc and colombard.
Bottling without fining, without filtration with 3g/HL SO₂ at the bottling.

TASTING:

Light yellow colour with green reflections. Lively nose and fruity aromas of citrus and white fruits. The mouth is mineral, iodized and crisp. A white wine for everyday, for aperitif, fish and seafood.