

# MAD MED

## L'ORANGE

Terre provençale, 83570 MONTFORT-SUR-ARGENS.

### VIN DE FRANCE

#### ORANGE

2024

50% Rolle + 50% Sauvignon blanc  
Destemming 100%  
Soil argilo-calcaire  
North-East Exposure - 200 m altitude

100% malolactic fermentation  
12,5 % VOL.  
SO<sub>2</sub>T: 20mg/L  
Native yeasts - no fining - no filtration  
Concrete tank



Selection of grapes being converted to organic farming.  
Natural vinification without the addition of sulphur in winemaking.  
Co-maceration of 4 weeks in infusion of the rolle and sauvignon blanc destemmed.  
Bottling without fining, without filtration with 1g/HL SO<sub>2</sub> at the bottling.

### DÉGUSTATION:

Yellow-orange and turbid colour. Nose bright and fruity on aromas of citrus and bitter orange peel mixed with notes of garrigue. The palate is supple, elegant, crisp and juicy. A wine orange everyday.

When there is no more in the can, there is in the bottle; when there is no more in the bottle, there is in the can!

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