

MAD MED

LE ROSE

Terre provençale, 83570 MONTFORT-SUR-ARGENS.

VIN DE FRANCE

ROSÉ

2024

80% Grenache + 20% Rolle en macération
Destemming 100%
Soil argilo-calcaire
North-East Exposure - 200 m altitude

50% malolactic fermentation
13 % VOL.
SO2T: 30mg/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.
Direct pressing of the black grenache with maceration in infusion of the destemmed roll during the entire alcoholic fermentation.
Bottling without fining, without filtration with 2g/HL SO2 at the bottling.

DÉGUSTATION:

Coral pink and turbid. Lively nose and fruity on the aromas of citrus and red fruits. The palate is slightly structured but remains flexible and crisp thanks to a nice balance. A rosé that refreshes summer and sunny winter.

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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