

MAD MED

LE ROUGE

Terre provençale, 83570 MONTFORT-SUR-ARGENS.

VIN DE FRANCE
ROUGE
2023-24

100% Cinsault
Destemming 100%
Soil argilo-calcaire
North-East Exposure - 200 m altitude

100% malolactic fermentation
12 % VOL.
SO2T: 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.
Maceration of 3 weeks in infusion of the cinsault.
Bottling without fining, without filtration with 2g/HL SO2 at the bottling.

TASTING:

Translucent and turbid light red colour. Raspberry nose mixed with juicy fruit notes. The palate is supple and crisp. A wine of great thirst!
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!