



Provence

BRUNOLAFON
wine selection



MADMED | Le Blanc

France

Domaine de la Mongestine is a young estate pursuing organic viticulture with biodynamic principles in a region known for mass produced rosé for easy poolside enjoyment. However, new owners Harry and Celine Gozlan have partnered up with Maxime Gamard, a local winemaker with a penchant for natural wines and expertise in producing strictly organic and biodynamic wines. MADMED is their joint venture in the world of modern packaging and canned wines.

PRESENTATION

MADMED Le Blanc invites you to gather friends, soak up the sunshine, and let the good times roll. Made from organic, hand-picked grapes grown on lively young vines in Provence, this white wine is crafted with a spirit of adventure in every sip. No excuses needed—just bring the fun!

IN THE VINEYARD

The fruit is mainly source from vines rooted in the clay and limestone soils of north facing slopes (with altitude up to 450 meters) enabling for a longer maturation process preserving freshness in the fruit and acidity.

WINEMAKING

Crafted with a natural approach, this wine undergoes direct pressing and co-fermentation of Sauvignon Blanc and Colombard, without added sulphur during vinification. Bottled without fining or filtration, and with just 3g/HL of SO2 at bottling, it showcases purity and the raw essence of the grapes, delivering an authentic and unadulterated expression.

VARIETALS

Sauvignon blanc 70%, Colombard 30%

13,5 % VOL.

GM: No.

No sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

T° of service: 12-14°C / 54-57°F.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Pale yellow with delicate green reflections, this wine is as vibrant in appearance as it is on the nose. Aromas leap from the glass, showcasing a lively bouquet of zesty citrus, ripe white fruits, and a hint of fresh herbs. The palate is bright and refreshing, with a distinct minerality that brings a unique saline quality, evoking the sea breeze and lending an appealing iodized note. Crisp and finely textured, it concludes with a clean, invigorating finish that leaves a lingering sensation of purity and freshness. Perfectly suited for seafood, fresh salads, or simply to enjoy on its own.



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

