



# 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.

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



### 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.

