









# MADMED | Amber Wine

Vin de France, VSIG, 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 Amber Wine requires you to add friends and sunshine and a good time is guaranteed. Organic grapes are hand-picked from vibrant, young vines in Provence, producing a "white" wine bursting with a lust for adventure. No excuses.

#### 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

Made by leaving the grape skins and seeds in contact with the juice, creating a deep orange-hued finished product. This is a natural process that uses little to no additives, not even yeast. Vinted in stainless steel vessels, canned unfined and unfiltered, with a satisfying sour taste and nuttiness from oxidation.

# **VARIETALS**

Rolle ou Vermentino 95%, Gewürztraminer 5%

# 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**

This is a full-throttle orange wine: the grapes are is left on skins for 30 days. The result is a light marmalade-hued wine that jumps from the glass with heady notes of orange peel, cinnamon, cloves, and Campari-like bitters. It's a bouquet of flowers with a hint of honey, and the floral character continues through a delightful pithy and textural palate, anchored in juicy citrus with a crunch of acidity. Canned wine may seem like a gimmick but portability is the biggest advantage here: there's no fear of broken bottles, needing the corkscrew, or avoiding beaches and parks that ban glass, and the complete packaging is 100% recyclable and environmentally friendly in terms of weight and waste management.



