

MADMED

Provence, France

Winemaker: Harry Gozlan & Max Gamard

Region: Provence, France

Location: Montfort-sur-Argens

Appellation: Vin de France



Estate vines on clay-limestone soil with North-East exposure at 200 m altitude.



100% destemmed, co-macerated for 4 weeks, fermented with native yeast with 100% malolactic fermentation in concrete tank.



Certified Organic



50% Rolle & 50% Sauvignon Blanc



About the Winery/Winemaker

Harry Gozlan and Maxime Gamard started this project in 2019 with the goal of bringing natural wine to the world in cans. The creation of MadMed came from the desire to change the approach to wine consumption in France: a moderated consumption, healthier for the consumer, respectful of the environment, adapted to all occasions, for all budgets. The desire to make wine consumption accessible and relaxed, like a "craft beer", as well as the undeniable ecological notion that is the can, pushed them to go beyond the norms imposed by the French tradition around wine. This desire to create, to innovate, to share gave birth to this beautiful project. Fruit is all sourced from Cotes du Provence appellation all Certified Organic with minimal sulfur additions. In Harry's words MADMED is: Med as "Méditerranée" (for French speakers) or Med as "Medicine" (for English speakers). Mad for the touch of madness in this project, for the crazy Mediterranean medicine!