

MEDEVILLE



COLLECTION

PROFILE

Founded in 1826 by Jérôme Médeville, a barrel cooper from the Cadillac region of Aquitaine, Château Médeville has been crafting fine Bordeaux for seven generations. Currently run by Jean, Jacques, and Marc Médeville, it is located south of the city of Bordeaux and encompasses terroirs on both sides of the Garonne River. Jean Médeville et Fils has always taken a modern approach to the production of high quality value-driven Bordeaux with up-to-date facilities and equipment. That said, they maintain elements of tradition during the winemaking process; the wines follow rigorous guidelines at every stage during viticulture and vinification.

Médeville now produces in High Environmental Value (HEV) Level 3. It is a new step for them to protect the environment and to continue to be sustainable for the Châteaux, employees and consumers. HEV is the highest level for the environmental certification of farms. The certification is a voluntary approach which aims to identify and promote particularly environmentally friendly practices applied by farmers and winegrowers. HEV covers four key areas: biodiversity conservation, plant protection strategy, managed fertiliser use, and water resource management.

SPECIFICATIONS

Wine: Pur Sauvignon de France

Varietals: 50% Sauvignon Blanc, 50% Sauvignon Gris

Appellation: Vin de France

Soil: Clay-silicous and clay-limestone

Vineyard Age: 10-20 years




Vineyard Area: 80 ha

Exposure: South/southwest

Soil: Clay-silica, clay-limestone

Harvest: Mechanical

Pruning: Guyot simple

Agricultural Method: Sustainable: SME – ISO14001 HVE Level 3, In Organic Conversion, Vegan   

Vinification: Natural yeast fermentation. No malolactic fermentation. Maturation is on fine lees for 8 to 48 months depending on the vintage. Natural fining with potato protein, natural filtration.

Food Pairing: Ideal with shellfish, veal stew or fresh goat's cheese.

PUR
SAUVIGNON
de France



Jean Médeville

Jean Médeville & Fils
VIGNERONS DEPUIS 1826



SHIVERICK IMPORTS • from vine to glass for more than 30 years

www.shiverick.com • shiverick@shiverick.com