

MEDEVILLE



COLLECTION

PROFILE

Founded in 1826 by Jérôme Médeville, a barrel cooper from the Cadillac region of Aquitaine, Château Medeville has been crafting fine Bordeaux for seven generations. Currently run by Jean, Jacques, and Marc Medeville, 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 in 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: Graves Blanc


Varietals: 60% Sauvignon Blanc, 40% Semillon

Appellation: Graves Blanc AOC

Soil: Clay and limestone

Vineyard Age: 15 years

Vineyard Area: 4 ha

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

Vinification: After picking, the grapes are taken to the sorting table, and then pressed after 6 to 12 hours of maceration. Must is cold stabilized for six days. Fermentation is under low temperature control for 8 to 10 days depending on the vintage. Wines remain on the fine lees for 2 to 3 months before blending and filtering. The bottling process is done an average of six months after the harvest.

Tasting Note: This is an ideal pairing with risotto with shrimp and asparagus.



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