

MEDEVILLE



COLLECTION

PROFILE

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

Varietals: 20% Cabernet Sauvignon, 80% Merlot

Appellation: Bordeaux Rouge AOC

Soil: Clay and limestone

Vineyard Age: 25 years

Vineyard Area: 18

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

Vinification: Grapes are first destemmed, then placed in temperature controlled vats for 8 to 10 days. After filtration, wines are matured in tanks before being bottled. Bottling takes place at the Château one year after the harvest.

“ Medéville has been working closely with an environmental group called SME to establish specific guidelines that limit the impact of their activity on the environment and maximize sustainability. ”