Château Respide-Médeville

Graves Blanc



ABOUT THE ESTATE

- One of the estates in the remarkable portfolio of Julie and Xavier Médeville, Château Respide-Médeville is a property in the heart of Graves.
- Originally acquired by Julie's father, Christian Médeville in 1984, this estate showcases its sandy, gravelly, namesake soil.
- The white, made from Sauvignon Blanc, Sémillon, and Muscadelle is fermented and aged in a combination of stainless steel and oak.
- The rouge, from Cabernet Sauvignon and Merlot, is fresh, with well-integrated tannins.
- At Respide-Médeville, Julie and Xavier have scored another home run with a property that perfectly encapsulates its terroir.

APPELLATION
Graves

SUB-REGION
Graves

GRAPE VARIETY
50% Sémillon, 48% Sauvignon Blanc, 2% Muscadelle

FARMING
Sustainable (HVE3), Vegan

SOIL
Sand, gravel

VINEYARDS & VITICULTURE
Château Respide-Médeville is situated on the summit of the first gravel hill north of Langon, with a view over the Garonne valley. The three-hectare vineyard is spread out around the château on a mosaic of terroirs in the heart of Graves.

HARVEST & VINIFICATION
Grapes are manually harvested, pneumatically pressed, and fermented in stainless steel vats, then aged for six months in new oak barrels.

ALCOHOL BY VOLUME
13.5

PACK SIZE
12x750mL