

Château Respide-Médeville

Graves Rouge

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

60% Cabernet Sauvignon, 40% Merlot

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. The Merlot is planted on gravel mixed with sand on a bed of clay.

HARVEST & VINIFICATION

Grapes are manually harvested and macerated, 20% whole-bunch, in stainless steel vats for 21 days with regular pump overs. Malolactic fermentation takes place separately: 50% of the fermented blend is aged in new oak for 12 months, while 50% continues to age in stainless steel.

ALCOHOL BY VOLUME

14.0

PACK SIZE

12x750mL

