

MEDEVILLE

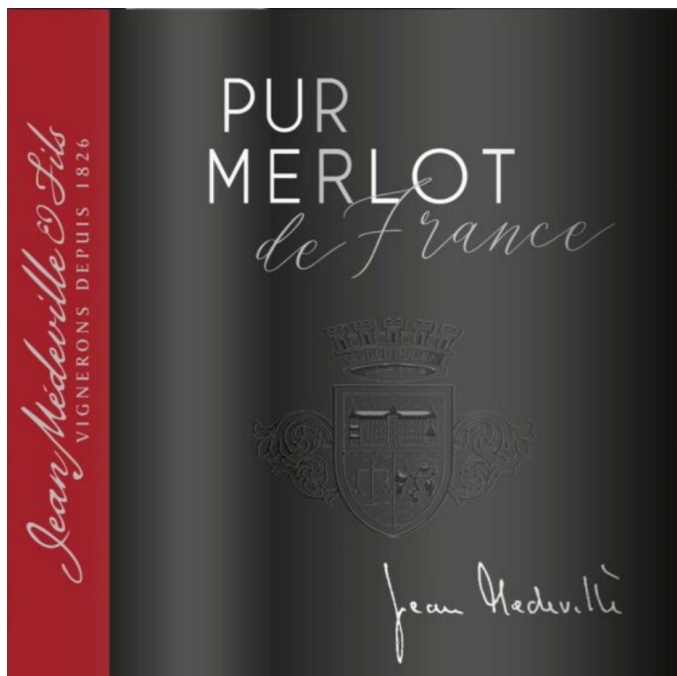


COLLECTION

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 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 Merlot de France

Varietals: 100% Merlot

Appellation: Vin de France

Soil: Clay-silicious and clay-limestone

Vineyard Age: 25-40 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. Fermented in steel tank, and aged 30% in oak barrel (used) for 12 months and 70% aged in concrete tanks underground tanks built directly in the rocky soil of the domaine. Traditional aging of each vintage before creating blends.

Food Pairing: Ideal with meats, charcuterie, grilled food, vegetables, and cheese.



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