

Château Respide-Médeville Graves

The Médeville family has been in the wine business since the 18th century. Christian Médeville and his wife Andrée, took over the reigns in 1959, and in 1984 they succeeded in expanding the family estate by integrating Château Respide-Médeville in Graves.

A Family Tradition

Located at the south of Bordeaux, Château Respide-Médeville is situated to the east of Preignac, in the small commune of Toulence, close to Langon.

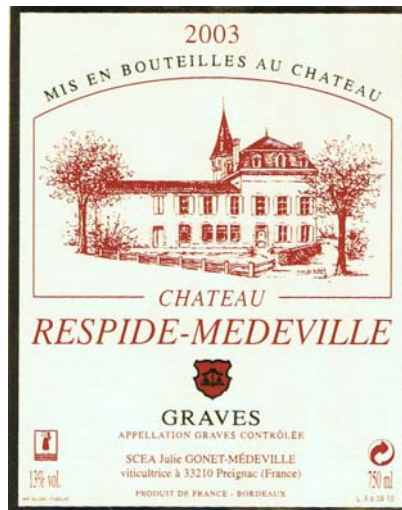
The Graves appellation extends south for 35 miles along the left bank of the Garonne River. Grave gets its name from its deep and gravelly soil, which permits the vineyards to drain well, and allows the vines to develop a deep root system. The estate has 11 ha of red and 4 ha of white Graves.

Their youngest daughter, Julie, always wanted to be a winemaker. In 1997, after completing her law studies, she joined her parents and worked alongside them for seven years before officially taking over at all the family estates: Respide-Médeville, and Château Gilette & Les Justices in Sauternes.

Graves Rouge

The purity of fruit shines through for both the red and white. Graves Rouge benefits from a well-balanced blend of 55% Cabernet Sauvignon and 45% Merlot. Cabernet brings aroma and

structure and the Merlot brings flavor and suppleness. Both develop notes of spicy and roasted red fruits. The addition of oak to the Cabernet's blackcurrant aroma adds complexity to the wine, which is elegant, rich and round and at the same time harmonious and powerful. The objective is to have a wine with the maximum amount of fruit and depth but without excessive extraction. Maceration takes place in inox tanks for 3 weeks before the wine is aged for 12 month in oak – 20 to 50% new.



Graves Blanc

The sandy and gravelly clay soil is perfectly suited to the making of great dry white wine as well. Their Graves Blanc is a blend of 50% Sémillon, 48 % Sauvignon Blanc and 2% Muscadelle. The wine is vinified at a low temperature in oak and inox tanks. 50% is aged 12 months in oak (never more than 20% new) and 50% is aged in tank. Sauvignon provides fruit, aroma and freshness to the wine, and Sémillon imparts roundness and finesse. A touch of Muscadelle adds perfume. This blend is the best expression of white Graves and helps to achieve balance between freshness and structure.

In an appellation where Châteaux are more celebrated than soils, the Médeville choose to celebrate what makes the Graves their home – the gravel soils that define it.