



VIGNOBLES GONET-MEDEVILLE

CHATEAU RESPIDE-MEDEVILLE Graves Rouge - Graves Blanc

TERROIR

Château Respide-Médeville is situated on the summit of the first gravel hill north of Langon. The view over the Garonne valley and its vineyards is superb.

The vineyard is spread out around the Château on a mosaic of terroirs: at the summit can be found large areas of deep gravel for the Cabernet Sauvignon with a plot of yellow clay in the slope. The Merlots are planted on gravel mixed with sand on a bed of clay.

As for the white grape varieties, the Sauvignons and Sémillons are planted at the summit of the estate on well-drained soil of deep gravel and sand.

The very early-ripening terroirs of Respide-Médeville give singular and regular ripeness to the whites of the estate and colour and structure to the red.

HARVESTING

- WHITE

The harvesting season always begins with the Sauvignon at the beginning of September and sometimes the end of August. The Sémillon and the Muscadelle are harvested on average 2 weeks later.

The grapes are picked manually and placed in small crates.

-RED

Every year the weather brings surprises and levels of ripeness can be slightly different from one year to another in the mosaic of plots at Château Respide-Médeville.

Usually, the Merlots are picked manually around 25 September and the Cabernet Sauvignons around 10 October.



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VINIFICATION AND AGEING

WHITE

The grapes are pressed using a pneumatic press. The must is placed separately in stainless steel vats for fermentation at low temperature. A short ageing period in casks refines the texture of the Sauvignon and maintains the richness of the Sémillon without masking it with too much oak.

Bottling is carried out 18 months after harvest.

RED

The grapes are de-stemmed and placed in the vats as soon as they arrive in the cellar. Fermentation begins unassisted. Maceration of about 3 weeks does not exceed 28°C. Regular pumping-over is important.

When removed from the vats, the free-run wine is separated from the press wine and malolactic fermentation is carried out for each batch separately, between December and February.

For blending all the plots are tasted separately and grape variety by grape variety. Those with more structure are chosen to make Respide-Médeville and the rounder ones for Dame de Respide. Some plots are not used at all if we consider their quality unsatisfactory.

Half of the wine at Respide-Médeville is aged in new casks for 12 months and old casks for Dame de Respide. The other half remains in the vats.

For Dame de Respide bottling is carried out 18 months after harvest.



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VIGNOBLES GONET-MEDEVILLE

CHATEAU RESPIDE-MEDEVILLE GRAVES ROUGE



Français

<u>SUPERFICIE</u> :	8 Hectares
<u>TERROIR SPECIFIQUE DU</u>	Graves sur sous-sol argileux
<u>CRU</u> :	
<u>ENCEPAGEMENT</u> :	40% Merlot 60% Cabernet Sauvignon
<u>VENDANGES</u> :	Manuelles
<u>VINIFICATION</u> :	En cuves inox - cuvaison 21 jours
<u>ELEVAGE</u> :	En cuves 3 mois, puis 50% du 12 mois en barriques
<u>MISE EN BOUTEILLES</u> :	20 mois après la récolte
<u>PRODUCTION</u> :	3 500 caisses

English

<u>AREA OF THE VINEYARD</u> :	8 Hectares
<u>SPECIFIC SOIL</u> :	Gravel and subsoil of clay
<u>GRAPE VARIETIES</u> :	40% Merlot 60% Cabernet Sauvignon
<u>HARVEST</u> :	Handmade
<u>VINIFICATION</u> :	Stainless steel tanks fermentation, Maceration of around 21 days
<u>AGEING</u> :	50% of the wine in barrels 12 months
<u>PRODUCTION</u> :	3 500 cases



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VIGNOBLES GONET-MEDEVILLE

CHATEAU RESPIDE-MEDEVILLE GRAVES BLANC



Français

<u>SUPERFICIE</u> :	3,5 Hectares
<u>TERROIR SPECIFIQUE DU</u>	Graves sur sous-sol argileux
<u>CRU</u> :	
<u>ENCEPAGEMENT</u> :	50% Sémillon 48% Sauvignon 2% Muscadelle
<u>VENDANGES</u> :	Manuelles
<u>VINIFICATION</u> :	En barriques neuves, batonnage 2 mois
<u>ELEVAGE</u> :	En barriques neuves pendant 6 mois
<u>MISE EN BOUTEILLES</u> :	12 mois après la récolte
<u>PRODUCTION</u> :	1 500 caisses

English

<u>AREA OF THE VINEYARD</u> :	3,5 Hectares
<u>SPECIFIC SOIL</u> :	Deep Gravel
<u>GRAPE VARIETIES</u> :	50% Sémillon 48% Sauvignon 2% Muscadelle
<u>HARVEST</u> :	Handmade
<u>VINIFICATION</u> :	Directly pressed, 2 days at 6°C fermentation in stainless steel vats
<u>AGEING</u> :	6 months in new barrels
<u>BOTTLED</u> :	12 months after the harvest
<u>PRODUCTION</u> :	1 500 cases



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VIGNOBLES GONET-MEDEVILLE

DAME de RESPIDE GRAVES ROUGE

Français

<u>SUPERFICIE :</u>	4,5 Hectares
<u>TERROIR SPECIFIQUE DU CRU :</u>	Graves sur sous-sol argileux
<u>ENCEPAGEMENT :</u>	50% Merlot 50% Cabernet Sauvignon
<u>VENDANGES :</u>	Manuelles
<u>VINIFICATION :</u>	En cuves inox - cuvaison 18 jours
<u>ELEVAGE :</u>	20% du vin en barriques, 80% en cuves
<u>MISE EN BOUTEILLES :</u>	16 mois après la récolte
<u>PRODUCTION :</u>	2 500 caisses

English

<u>AREA:</u>	4.5 Hectares
<u>TERROIR:</u>	gravel on a subsoil of clay
<u>GRAPE VARIETIES:</u>	50% Merlot, 50% Cabernet Sauvignon
<u>HARVEST:</u>	manual
<u>VINIFICATION:</u>	in stainless steel vats for 18 days
<u>AGEING:</u>	20% of the wine in casks, 80% in vats
<u>BOTTLING:</u>	16 months after harvest
<u>AVERAGE ANNUAL</u>	
<u>PRODUCTION:</u>	2500 cases

