AP WINE IMPORTS

CHÂTEAU GRÉTEAU MEDEVILLE

Bordeaux Blanc

The Estate: Dating back to the 17th century, Gréteau's noble house was originally a hunting lodge owned by the Duke of Epernon. Situated on the right side of the Garonne River, the 9-hectare estate has a limestone subsoil, clay and limestone sloping terroir, and is planted mainly with Semillon and Sauvignon grapes. Owned by Famille Medeville & Fils. Sustainable farming.

Location: Bordeaux Blanc AOC, Bordeaux, France; right side of the Garonne River.

Production Area: 2.0 hectares

Soil: Clay-limestone

Vines: Manual harvest.

Varietals: Sauvignon Blanc, Sémillon, Muscadelle

Vinification: After maceration and pressing, the must is settled. Controlled at low temperature during the whole fermentation.

Aging: Aged on fine lees for 2 months. Bottled at the property 4-5 months after the harvest.

Alcohol: 13.5%

Tasting Notes: Nice color, intense nose with notes of fruit. Good attack on the palate with nice acidity. Very fresh finish.

Food Pairing: Seafood, spicy foods, fresh goat cheese.

