



MEDEVILLE SÉLECTION

Pur Sauvignon de France



Since 1826, our family has been cultivating white grapevines in a region which was formerly called "Les Grandes Côtes". Facing south south-west, our oldest plots of grey and white sauvignon are dedicated to the creation of this Wine of France.

Full of sun and fruits, the most successful cuvées are staying on the lees in underground vats dug by our grandfather at the beginning of the 20th century. This long maturing process gives sweetness and generosity that only the time can bring to the sauvignon. A blending with younger cuvées brings the aromatic vigour, the freshness and the minerality which are peculiar sauvignon.



Appellation

Vin de France



Grape varieties :

100% Sauvignon



Soil

This terroir is affected by a clay-silicious soil typical of the hillside and by a clay-limestone soil on the hilltops.

Vinification



The maturing process is done on thin lees, during 8 to 48 months. The grapes come from 3 different vintages, 2016, 2017, 2018 aged on thin lees in underground vats.

Tasting notes :



A beautiful yellow pale colour. The smell is revealing aromas of white fruits (peach, pear) and it is quite mineral. In the palate, it is a fleshy and fat wine. Thanks to its good balance and its freshness, it has a good length. Finally, lemony aromas.



Suggested dishes : With crustaceans, seafood, a fish cooked with a sauce, a veal stew or a fresh goat's cheese.