

Now back to Europe for three somewhat more heavyweight wines for substantial meat dishes and winter casseroles: the merlot-dominated and award-winning **Chateau Castera Cru Bourgeois Medoc 2015 (£17.50 excelwines.com)** is a very fine example of the kind of bargains to be found among Bordeaux's Cru Bourgeois wines – punching massively above its price point, this is full bodied, packed with ripe, blackcurrant and blackberry fruits, elegant and easily approachable; it's a wine for a fine steak or Sunday lunch roast chicken.



Saturday 16th Feb, 2019



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how_to_drink Waiting for snow, grilling sausages, reheating @5oclockapron 's recipe for sage baked beans - and drinking this gorgeous Bordeaux from the northern Médoc, a bit of Bordeaux that's making some cracking reds - perfect for cold winter nights. This one is highly recommended - 65% merlot, 25% Cabernet Sauvignon, 5% cabernet franc; 5% petit verdot. Plenty of grunt and structure. £17.50 from Excel Wines of Perth.

👉 This one's a sample that I've been excited about trying for a while now.

*Instagram page
for Daily Telegraph wine writer
Victoria Moore
Thursday 31st January, 2019*

Coming home to the UK after 10 days in the Caribbean was a bit of a shock to the system especially when we were snowed in on Friday so I leapt at a neighbour's invitation to come round for a hearty beef stew.

I took round a bottle I'd been tasting, the 2015 Chateau Castera Cru Bourgeois Médoc, which paired with it perfectly although the stew was actually made with beer rather than wine. Although not cheap (£17.50 online at [Exel Wines](#)) it was an exceptionally well balanced wine (a blend of 65% Merlot, 25% Cabernet Sauvignon and 5% each Cabernet Franc and Petit Verdot) and, it turned out, a platinum medal winner at last year's Decanter World Wine Awards.



Fiona Beckett (also wine writer for *The Guardian*)

Matching food & wine

Wednesday 6th Feb, 2019



**2015 CHATEAU
CASTERA MEDOC
EXELWINES.
CO.UK, £17.50
France**

One of the oldest estates in Bordeaux, Castera traces its vinicultural credentials back to the 14th century. Claret at this price level can get a bad press, but this is a medium-bodied gem. Powered by red fruit, with spices in the background, it's perfect with lamb.



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Sunday 24th March, 2019