



Château Castera Médoc | Cru Bourgeois | 2015



Château Castera

Vineyard: 70 ha

Grape varieties:

65 % Merlot
25% Cabernet Sauvignon
5 % Cabernet Franc
5 % Petit Verdot

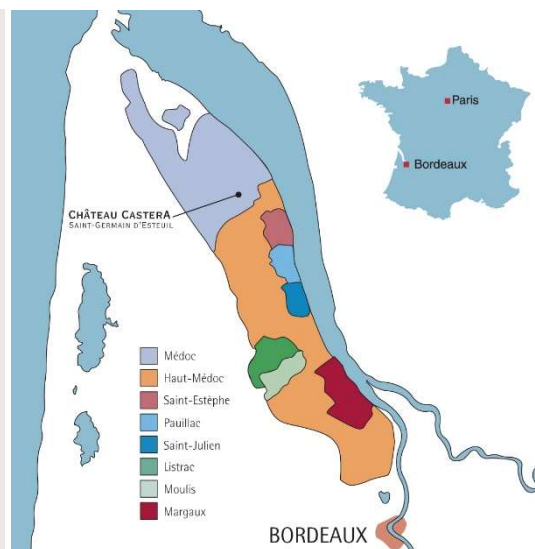
Soil:

Clay-limestone
Pyrenean gravel

Density: 7,500 vines/ha

Yield: 43 hl/ha

Sustainable Agriculture: HVE AREA



HISTORY

Château Castera has had a rich history since the Middle Ages. Vines have been planted here since the 14th Century, making it one of the oldest estates in the Médoc. Famous owners have included Thomas de Montaigne, brother of the philosopher, Michel Montaigne. Since 1986, the current owners have renovated the Château and modernised both the vineyard and the cellar.

THE VINEYARD

Located in Saint-Germain d'Esteuil, the property covers 200 hectares of vineyard, forest and fields. The vineyard area has steadily increased since 1984, growing from 40 to 63 hectares. The Merlot grape naturally finds its place on Castera's gently rolling limestone and clay soils. In contrast, the Cabernet Sauvignon is planted on the sand-gravel hilltops (home to warmer soils, more suited to this late-ripening variety), while the Cabernet Franc thrives on Castera's limestone.

CLIMATE CONDITIONS

2015 was a great vintage. From the moment the vines flowered until the harvest, the weather was ideal. The grapes harvested were perfectly ripe and in pristine condition.

HARVEST DATES

23rd September – 8th of October.

WINEMAKING PROCESS

Fermentation time is 4 to 5 weeks. Pumping-over (*remontage*) is carried out during the main (alcoholic) fermentation. Production: 145,000 bottles.

AGEING

12 months in 100% French (Tronçais) oak, 225-litre *barriques bordelaises* (one-third are new, the remainder second- and third-use).

TASTING NOTES

This soft, silky red offers plenty of raspberry fruit, overlaid with notes of spice, crushed flowers and a hint of rose petal. Lovely balance and length on the palate. Enjoy until 10-12 years from vintage.

