



CHATEAU CASTERA



Located in the heart of the Médoc, Château Castera is one of the oldest castles in the region with a rich history dating back to the 14th century.

APPELLATION

- AOC Médoc

OENOLOGIST

- Eric BOISSENOT

VINEYARD

- Area under vines 63 Ha

LOCATION OF THE ESTATE

- Saint Germain d'Esteuil & Ordonnac

GRAPE VARIETIES

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

SOIL

- 60 % clay-limestone
- 40 % Pyrenean gravel

TENDING THE VINES

- Ploughing between the vines and sowing of grass
- Pruning and cutting during "bud break"
- Green harvest by removing immature grapes and leaves

DENSITY

- 7500 vines/Ha

HARVEST

- 90 % mechanical
- 10 % hand picked

VINIFICATION

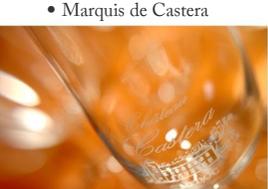
- Maceration 18 to 22 days
- Thermoregulation

MATURING

- 100 % in French Oak Barrels
- 20 % to 30 % new oak (medium toasted)
- Aged for 12 months with quarterly racking

SECOND WINE

- Marquis de Castera



Château Bourbon La Chapelle 2012 Médoc

PRESENTATION

Château Bourbon La Chapelle is the second property of Château Castera, produced from the fruit of the same vines. The predominantly clay-limestone terroir is topped by a thin layer of Pyrenees gravel.

The grapes are subjected to a rigorous selection process on our sorting tables. A moderate extraction process allows us to obtain supple tannins which, combined with a relatively short maceration, produce an exceptionally fruity wine.

Château Bourbon La Chapelle is matured in wood for 6 months. This process infuses the wine with a discreet, elegant touch of wood and allows the fruit to express its full potential.

GRAPE VARIETIES

60% Cabernet Sauvignon - 40% Merlot

TASTING NOTES

Brilliant ruby red color. Very fruity with a slight woody aromas which has been intensified after being aerated. It brings complexity. The attack is supple, red fruits taste are present in the mouth with a slight toasted notes. Tanins are ripe and concentrated. The wine is well-balanced. Finale is very pleasant. It can be drunk immediately.