

Château Castera

Médoc - Cru Bourgeois

2000



CLIMATE CONDITIONS IN THIS VINTAGE

The vines may have been spared, but the terrible storm which rocked the Médoc on December 27th 1999 left a trail of destruction in its wake. The winter was mild, with a warm and very humid spring. The conditions were just right for an outbreak of mildew. We worked constantly to fight this, and protect the vines during the flowering process – with a good deal of success. After a cold start to the summer and an ‘Arctic’ Bastille day, August brought with it constant warmth and sunshine – which helped kick-start the ripening process. Nature was kind enough to send us an Indian Summer which allowed us to bring in the fruit at peak maturity and in ideal conditions.

NOTES ON THE WINEMAKING PROCESS

From the very beginning of fermentation, and indeed throughout the whole vinification process, we realised that the 2000 was going to be a vintage of great quality. So we did our utmost to ensure that it would be a true classic. The colour is dark, with a rare aromatic intensity and remarkable tannins.

HARVEST DATES

September 26th – October 12th

TASTING NOTES

A crisp, reflective and consistent ruby robe. The nose is full, with ripe fruit and a hint of leather rubbing shoulders with aromatic spices (ginger, cinnamon). The second nose carries smoky aromas, indicative of a high-quality woodiness. On the palate the attack is elegant and precise. A strong tannic structure, with tannins which are ripe without excessive harshness. The aromas from the nose make a return, accompanied by some grilled notes and a hint of Mocha. An enjoyably long finish.

Vin et Gastronomie - summer 2004

“With its very dark, intense robe the Château Castera 2000 is remarkable for its prominent aromas of plum preserve and juniper berries, backed with notes of cinnamon, vanilla and a hint of undergrowth. On the palate the wine is dense, with a volume which more than compensates for the young tannins. The overall effect is at once tender and substantial, with a long finish dominated by dark fruits.”

Cuisine et Vins de France - Special edition 2004 - 17/20

“The nose is bursting with notes of prune, raspberry, violet and blackberries. The flavour is full yet precise, with floral aromas. Elegant tannins provide balance to a framework which is smooth, clear and feminine.”

Decanter Recommended ★★★



AREA UNDER VINES: 63 Ha

GRAPE VARIETIES:

65 % Merlot

25 % Cabernet Sauvignon

5 % Cabernet Franc

5 % Petit Verdot

SOIL:

60 % clay-limestone

40 % Pyrenean gravel

DENSITY: 7500 vines/Ha

SECOND WINE: Marquis de Castera

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