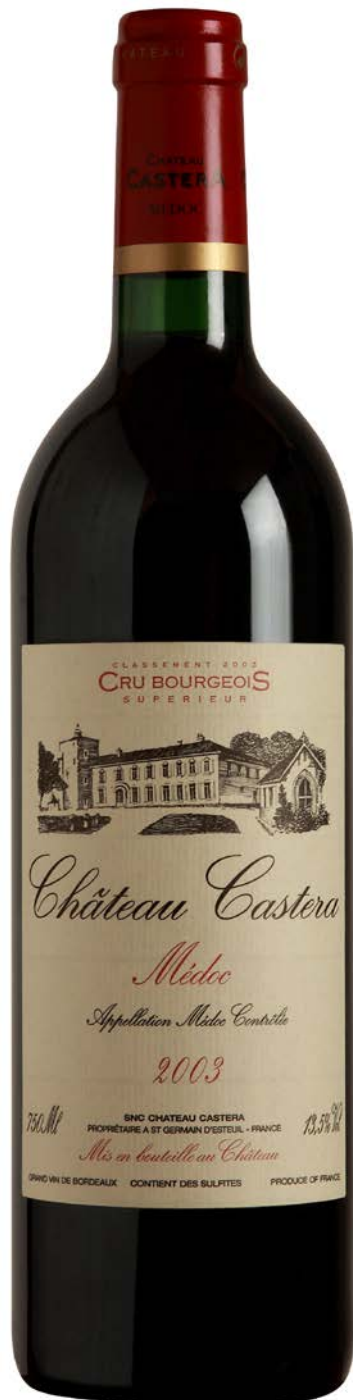


Château Castera

Médoc - Cru Bourgeois

2003



CLIMATE CONDITIONS IN THIS VINTAGE

The year 2003 will always be remembered for the summer heat wave, just as 1956 was the year of winter frosts and 1991 the year of frosts in the springtime.

The first two months of the year were cold, but the spring was very mild with a good deal of rain at the beginning of April. The conditions were perfect for early budbreak and strong growth. The relatively long and non-uniform flowering period was the result of warm temperatures and some stormy weather in June. The summer was very warm, with temperatures reaching 40°C on several occasions. The result was a fairly limited yield for this vintage.

NOTES ON THE WINEMAKING PROCESS

For a number of plots, the lack of water slowed down the ripening process. Thankfully, the vines planted in our clay-limestone plots reacted very well. The subsequent harvest was fairly small, and the high temperatures meant we had to treat the fruit with great care.

HARVEST DATES

September 12th – September 26th

TASTING NOTES

With its deep scarlet colour, the 2003 is clear and intense. The bouquet is toasted, fruity, roasted, powerful and warm. The first nose is dominated by notes of fruit preserves (blackberries and raspberries), accented by light woody notes.

On the palate the ripe red fruits make their comeback, and the overall effect is one of great freshness and aromatic persistence. The 2003 is full-bodied, with an excellent balance of fruit and woodiness.

Guide Hachette des Vins - 2007 - ★

“Hard to say if the colour of this 2003 is garnet or ruby, and the nose at first seems toasted only to reveal an array of ripe fruit. Supple and well-balanced, the general effect is of enjoyable substance and a very successful balance of fruit and woodiness. A good wine, best left to mature for another two or three years.”

Decanter 2007 Commended



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

Château Castera - Rue du Bourg - 33340 Saint-Germain d'Esteuil

Tél : +33 (0)5 56 73 20 60 - Fax : +33 (0)5 56 73 20 61

Chateau@castera.fr - www.chateau-castera.com