

Château Castera

Médoc - Cru Bourgeois

2004



CLIMATE CONDITIONS IN THIS VINTAGE

After the heat wave of 2003, the winter was very cold but reasonably dry. The buds made their appearance relatively early, in the first weeks of April, but development was hampered somewhat by a cold, rainy spring. In May, temperatures recovered but the rain stuck around. Despite a warm, dry June, the summer was unspectacular, with temperatures peaking in late July/early August. Fine weather in September and October allowed us to harvest fruit which was healthy and well-balanced, promising a very good wine.

NOTES ON THE WINEMAKING PROCESS

Despite very rapid alcoholic fermentation, the vinification process did not throw up any major problems. The resulting wine was colourful and fleshy, with a certain liveliness and plenty of freshness. Acidity was higher than the 2003 levels, an indication of longevity which makes us confident that the Castera 2004 will age well.

HARVEST DATES

October 1st – October 20th

TASTING NOTES

Scarlet colour with light flashes. The nose is packed with preserved fruit aromas, with some animal notes and hints of the undergrowth. The second nose brings with it a slight woodiness. The attack is pleasant and well-rounded, leading to a silky-smooth mid-palate. The flavour expands to encompass the blackcurrant leaf notes so typical of this vintage. The overall balance is good, with an impressive mineral depth in the finish. Very fresh.

Vivalies - 2007 - Certificate of Excellence



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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