

Château Castera

Médoc - Cru Bourgeois

2005



CLIMATE CONDITIONS IN THIS VINTAGE

The winter was cold and long, delaying the start of the vines' growth cycle.

The fair weather came on quickly, and the dry spring allowed for a very quick flowering phase. With ample sunshine, the vines soon made up for the slow start to the season.

July and August were warm and sunny, with cool nights conducive to a uniform ripening across all varieties.

September kept up the trend of good weather, allowing the grapes to reach peak maturity.

NOTES ON THE WINEMAKING PROCESS

With wonderfully ripe fruit, this was the most stress-free harvest we had seen for many years. The conditions were just right for us to produce of superb quality, with the potential to age very well indeed.

HARVEST DATES

September 23rd – October 11th

TASTING NOTES

With its vibrant, garnet robe the 2005 is clear and luminous.

The nose leads with spices, a delicate woodiness and some lightly roasted notes. Upon agitation, hints of almond and cherry reveal themselves.

The attack is fresh but nonetheless supple, round and powerful, with a fine tannic structure maintaining the overall sense of balance.

The finish is remarkably long, making this a truly distinguished vintage.

Wine Spectator - 88/100

"A bold opening; this is a solid vintage with notes of cedar-wood giving way to aromas of blackcurrant, fig preserve, black olives and cocoa. The finish is marked by smoky aromas. Ready to drink now."

Selected by Andreas LARSSON, World Best Sommelier 2007

"A very attractive nose with nicely ripe dark fruit (blackcurrant and plum), with a touch of vanilla and some delicate hints of woodiness. Excellent balance, strong opening and a good tannic structure ensuring a superb length of flavour. Very enjoyable to drink and very well made, good value for money."

Guide Hachette des Vins - 2009 - ★

"This château has a fine private chapel dating from the 18th century, but you may well prefer to visit the winery to discover this 2005 crafted from an original blend which includes a touch of Petit Verdot (4%).

An expertly-managed maturing process gives full expression to the ripe fruit in the nose, with fine tannins supporting a palate which is fleshy and enticing yet never excessive.."

Decanter 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

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