

Château Castera

Médoc - Cru Bourgeois

2006



CLIMATE CONDITIONS IN THIS VINTAGE

The winter of 2006 saw significant rainfall, topping up the water table after the dryness of 2005. The end of the winter was cool, with numerous frosts.

The storms of May brought even more water, but a dry and warm June balanced this out. With temperatures slightly higher than the average for the last decade, the vines quickly made up for the slow start to the year with a rapid, problem-free flowering.

Good conditions in July sped up the ripening process, which was well ahead of schedule, but a less generous August meant we were obliged to thin out the bunches and discard the grapes which were lagging behind. A warm and dry September, much like June, allowed the remaining fruit to ripen nicely. The Merlots planted in the clay plots and the Cabernets rooted in the Pyrénées gravel weathered these changeable conditions with aplomb.

HARVEST DATES

September 26th – October 12th

TASTING NOTES

Deep scarlet in colour with flashes of purple, Castera 2006 boasts a crisp, sparkling robe.

The nose is dominated by ripe red fruit (cherry, redcurrant, blackcurrant), building slowly with mineral nuances and sweet spices (liquorice, cinnamon) with just a hint of smokiness.

The overall balance of flavour is good, and the finish is long, fruit and consistent, concluding with a pleasant touch of vanilla.

Guide des Vins Gilbert & Gaillard - 2010 - 87/100

“A pretty, lively red colour, fairly concentrated. Fairly typical nose of dark fruit and spices. The flavour is supple, soft and precise. A modern Médoc, with the emphasis on full expression of the fruit.”

Selected by Andreas LARSSON, World Best Sommelier 2007

“A very fine nose with sweet aromas, notes of redcurrant and plum with a spicy finish. The flavour is full and well-rounded, just right, with a good tannic structure. Ideal to drink now, or can be left to develop a little longer.”

Guide Hachette des Vins - 2010

“Presided over by a fine manor house, surrounded by a distinguished, tree-lined park, this estate demonstrates an excellent diversity in its planting of different varieties. With a light, ruby-red robe, the 2006 marries fruit (redcurrant, strawberry, raspberry) with notes of grilled wood and spices. Not at all timid, the smooth and well-balanced palate has plenty to entice you, with fresh tannins and a luxurious body.”

Decanter 2010 : 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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