

Château Castera

Médoc - Cru Bourgeois

2007



CLIMATE CONDITIONS IN THIS VINTAGE

Unlike the previous year, 2007 saw a mild winter, although March was rather chilly. The buds were not particularly early in appearing. April was exceptionally warm (with temperatures sometimes reaching 30°C), leading us to fear a repeat of 2003. Which was not the case.

Flowering began in late May and lasted for two weeks on account of the unstable weather conditions, leading to some waste and a good deal of mildew. We devoted much care and attention to tending the vines in this period.

The fruit began to ripen in August, and proceeded fairly smoothly since September saw a belated spell of fine weather. October proved to be very dry, limiting the spread of botrytis and allowing the fruit to reach the maturity required to produce a solid vintage.

NOTES ON THE WINEMAKING PROCESS

2007 will be remembered as a difficult year. Complicated conditions like this mean reduced yields, and thus more concentrated wines. This was certainly the case at Château Castera.

HARVEST DATES

September 26th – October 13th

TASTING NOTES

The 2007 boasts a fine, vibrant red colour, crisp and sparkling.

The nose is fairly intense, with red fruits and wild black berries (raspberry, blackberry, blackcurrant). With agitation, some floral hints emerge (violet) and eventually give way to sweet spices (vanilla, cinnamon). The finish brings with it some subtle mineral (flint) and vegetal (undergrowth) notes.

The fresh, aromatic opening sees the Merlot in fine form, while the fine, silky tannins provide a good structure. The overall balance of flavour is good, and the lengthy, lightly woody finish adds a touch of distinction.

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

“A young, airy red colour. The nose marries red and dark fruit aromas with some lightly smoked woody notes. On the palate the full-bodied, supple style puts the fruit to the fore, accented by spicy notes. An enjoyable Médoc, expressive and harmonious.”

Gault & Millau - July/August 2011

“A complex nose of cherry, raspberry, redcurrant and blackcurrant aromas with hints of the undergrowth, dried fruits and spices. The tannic structure is excellent, with roundness, power, volume and a good sense of balance. A long, spicy finish.”

Concours d'Aquitaine des Vins de Bordeaux : Bronze medal

Decanter 2010 : commended



SURFACE : 63 Ha
ENCÉPAGEMENT :
65 % Merlot
25 % Cabernet Sauvignon
5 % Cabernet Franc
5 % Petit Verdot

TERROIR :
60 % argilo-calcaire
40 % graves Pyrénéennes
DENSITÉ : 7500 pieds/hectare
SECOND VIN : Marquis de Castera

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