

Château Castera

Médoc - Cru Bourgeois

2008



CLIMATE CONDITIONS IN THIS VINTAGE

Like 2007, the year 2008 saw a mild winter. January and February were particularly clement, with very little rainfall. March, on the other hand, was cool and wet, delaying the budding of the vines.

With a springtime marked by fluctuating temperatures and precipitation, the reduced temperatures slowed down vine growth and flowering, which did not finish until late June. A cool spell in July and higher-than-average temperatures in August allowed the fruit to make up for this slow start. September saw some rainy days, but nothing to tarnish the quality of this excellent vintage.

NOTES ON THE WINEMAKING PROCESS

September's changeable conditions, and the low yields caused by warm days and cold nights during the harvest period, combined to produce a wine with a strong colour and vibrant fruit, with a tannic structure worthy of a great vintage.

HARVEST DATES

October 6th – October 18th

TASTING NOTES

With its intense ruby-red colour, the 2008 boasts a crisp, sparkling robe. The nose is bursting with fresh red fruit. Agitation reveals some enticing spices, with notes of vanilla and cinnamon.

The opening is fresh and aromatic, fleshed out by fine, silky tannins.

The 2008 boasts a superb balance of flavour and a great tannic structure. The second nose brings hints of undergrowth and a more pronounced blend of spices.

The finish is very long, with a hint of woodiness. A very well constructed vintage, which may surprise some people. Ready to drink now.

Decanter commended ★★

Guide des Vins Gilbert & Gaillard - 2012 - 87/100

« Scarlet robe, still young. Fruity nose with prominent red berries. Good substance on the palate, well-rounded tannins and plenty of ripe, clear and persistent aromas. A Médoc brimming with enticing aromas, already very agreeable. Should peak around: 2013.

Concours des Vins de Bordeaux 2012 - Silver medal

Decanter 2011 - Bronze medal

Elected "Coup de Cœur" Belgium 2014



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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