



Château Castera

Médoc | Cru Bourgeois | 2008

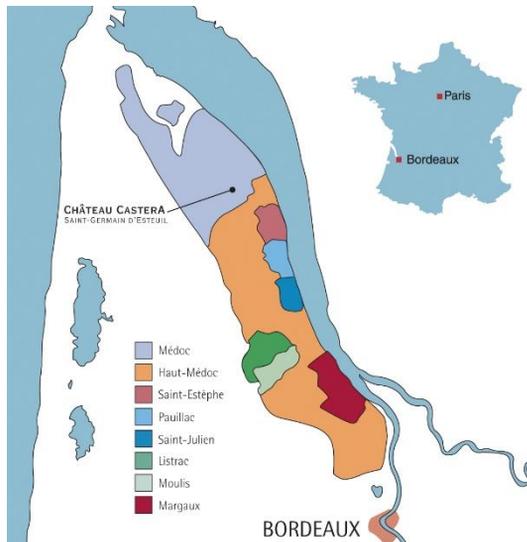
Grape varieties:

65 % Merlot
25% Cabernet Sauvignon
5 % Cabernet Franc
5 % Petit Verdot

Soil:

Clay-limestone
Pyrenean gravel

Density: 7500 vines/Ha



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. 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

6th October – 18th October

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.



PRESTOM SARL Château Castera

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