

Château Castera

Médoc - Cru Bourgeois

2009



CLIMATE CONDITIONS IN THIS VINTAGE

Following one of the harshest winters of the last twenty years, the start of 2009 will always be remembered for the devastating storm which struck on January 24th.

No less important was the cold snap in early January which saw night-time temperatures plunge below -10°C. It was late February before calm, sunny conditions returned.

The buds appeared in late March/early April, following a relatively dry March.

April was very changeable, with a good deal of rain. May, on the other hand, was positively summery, with the last two weeks seeing high temperatures and frequent storms.

June provided perfect conditions for the flowering process, which began at Castera in the second week of the month.

The summer turned out to be splendid, with warm temperatures but no heat wave, and very few storms. The lack of rain slowed down vine growth a little in late July, with the grapes beginning to ripen in mid-August.

The summer continued throughout September and into October: sunshine, warmth and a lack of rain allowed the fruit to reach peak maturity.

NOTES ON THE WINEMAKING PROCESS

The dry, sunny conditions and cool nights gave the grapes time to ripen slowly and steadily. The skin and flesh of the fruit arrived at full phenolic maturity with no problems. Alcoholic fermentation was fairly brief, yielding a wine with a relatively high alcohol content of 13.5%.

2009 is an exceptional vintage remarkable for its aromatic balance and power.

HARVEST DATES

September 28th – October 15th

TASTING NOTES

A beautiful ruby colour with flashes of light.

Complex nose of dark fruits (blackcurrant, blackberry) and cherry.

Some fruit jam notes accented by sweet spices (cinnamon, vanilla) and a touch of coffee.

The attack is supple and warm, striking a good balance between power and freshness.

The cinnamon and dark cherry combine and reveal tannins which are smooth, powerful and wonderfully mature.

The overall effect is one of great harmony, with a long finish which suggests a very bright future.

Robert Parker - 87/100

"Another excellent cru bourgeois made from 65% Merlot and the rest primarily Cabernet Sauvignon, this is a delicious, attractive, supple, fruit-driven wine with loads of red and black currants, tobacco leaf and earthy undertones."

Bettane + Desseauve - 14/20

Le Figaro Vin - 15/20

Gilbert & Gaillard - 89/100

International Wine Challenge - Bronze Medal

Decanter 2013 - Silver medal

Concours des Vins de Bordeaux 2013 - Gold Medal



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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