

Château Castera

Médoc - Cru Bourgeois

2010



CLIMATE CONDITIONS IN THIS VINTAGE

Marked by three cold snaps, one in mid-December, one in early January and one in mid-February, the winter of 2010 was as grey, long and harsh as that of 2009. Between March and May temperatures never once rose above the seasonal average, leading to a slight delay in the budburst. The return of fine weather in June encouraged a fairly rapid flowering process followed by satisfactory berry-set. July was hot. The colour-change started around the 10th of August and the ripening process was ideal for all the grape varieties thanks to the exceptionally dry months of August and September. 2010 was actually the driest year of the decade, with the rainfall average barely rising above 50 mm. The ideal harvesting conditions from start to finish allowed us to pick each grape in each plot at optimum ripeness.

NOTES ON THE WINEMAKING PROCESS

The dry, sunny weather and cool nights favoured phenolic maturity. We had to wait for exactly the right time to bridge the gap between grape ripeness and skin ripeness. The 2010 is one of the biggest successes of Château Castera. Its deep colour, complex aromas and intense fruit all make it one of the estate's spearhead vintages.

HARVEST DATES

September 30th – October 18th

TASTING NOTES

With its beautiful deep crimson colour, this wine releases aromas of cassis and violets along with scents of toast and vanilla. On the palate the attack is fleshy and supple, giving way to a dense, well-structured middle palate. The elegant, long-lasting finish is enhanced by beautifully mellow mature notes. Thanks to the power and complexity of this wine it has great ageing potential, while its finesse will allow you to open it now if you wish.

Robert Parker - 89/100

« The Castera 2010 has a well-defined bouquet with blackberry, raspberry, rose petals a just a faint touch of juniper berries. The palate is medium-bodied with sappy red fruit on the entry: redecourant, raspberry and a touch of balsamic. It builds in the mouth towards the structured, dense finish that demonstrates fine persistency. Impressive – but it needs a year or two in bottle. Drink now-2018. »

Gilbert & Gaillard - 88/100

Tasted 100% Blind - 88/100

Decanter 2013 - Silver medal

Concours des Vins de Bordeaux 2013 - Bronze 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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