

Château Castera

Médoc - Cru Bourgeois

2013



CLIMATE CONDITIONS IN THIS VINTAGE

A combination of three factors made 2013 an unsuccessful year for producing a vintage red: a damp spring leading to late blossoming and widespread flower abortion; violent thunderstorms at the end of July and start of August preventing the stop of berry growth before ripening; and wet and mild weather in September and October.

This said, the cool nights alternating with hot days at the end of the summer did enable grapes to redden sufficiently. As a result, it was possible to produce colourful and fruity wines by applying the following rules: careful selection of suitable terroirs, meticulous work on the vines during the growing period, relatively low yields, very carefully sorted healthy grapes, quick harvesting and precise vinification. The weather may have ruled out the possibility of producing a great vintage year, but on certain terroirs, a mix of common sense and expertise still enabled us to produce small quantities of pleasant red wines usually appreciated by Medoc enthusiasts.

NOTES ON THE WINEMAKING PROCESS

Predicting the future taste of a young red wine is a risky business, especially when the harvesting season is late. It was all too clear that the weather conditions in 2013 would not produce a great vintage. However, thanks to a very sunny and hot summer, we were able to produce small quantities of a very pleasant, modestly coloured and charming wine, with soft tannins and a freshness enjoyed by Bordeaux enthusiasts.

HARVEST DATES

October 2nd - 15 October 15th

TASTING NOTES

Lovely raspberry colour with deep purple tints.
The nose evokes red and dark fruit (fresh blackcurrants) with a delicate hint of woodiness and vanilla. Agitation releases a lovely fresh mentholated and peppery aroma.
The attack is supple and crispy leading to an ample mid-palate.
Fine and pleasant tannins.
The overall effect is one of immediate pleasure.



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

Château Castera - Rue du Bourg - 33340 Saint-Germain d'Esteuil

Tél : +33 (0)5 56 73 20 60 - Fax : +33 (0)5 56 73 20 61

Chateau@castera.fr - www.chateau-castera.com