



Château Castera

Médoc | Cru Bourgeois | 2015

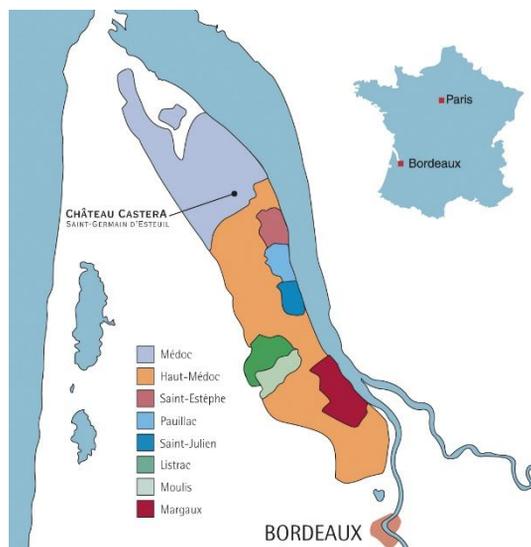
Grape varieties:

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

Soil:

- Clay-limestone
- Pyrenean gravel

Density: 7500 vines/Ha



CLIMATE CONDITIONS OF THE VINTAGE

The winter 2014-2015 was one of the sweetest of the last thirty years. The cold has yet settled for a month with 14 days of frost in February. The month of March was less watered than normal, followed by very good conditions in April with a regular bud break. The warmer and cooler periods alternated until the blossoming. The hot summer was punctuated by substantial rains after August 21, causing a rise in the berries. September was dry but without excessive heat and October, just as sunny, completed the last phase of maturation by improving the extraction of colored compounds without excessive loss of acidity.

HARVEST DATES

23rd of September – 8th of October

TASTING NOTES

Beautiful garnet color which has brilliant reflections and great intensity. The nose, marked by hints of blackcurrant, evolves on the second nose to slightly smoky and woody aromas tinged with sweet spices and black fruits. Liquorice brings a certain freshness. On the palate the sweet and warm attack is very pleasant. The mid-palate, full and silky, does not erase a beautiful tannic structure that gives it character. The whole, very balanced and harmonious, finishes on a dominance of cherries notes. It is an elegant and distinctive wine.



PRESTOM SARL Château Castera

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