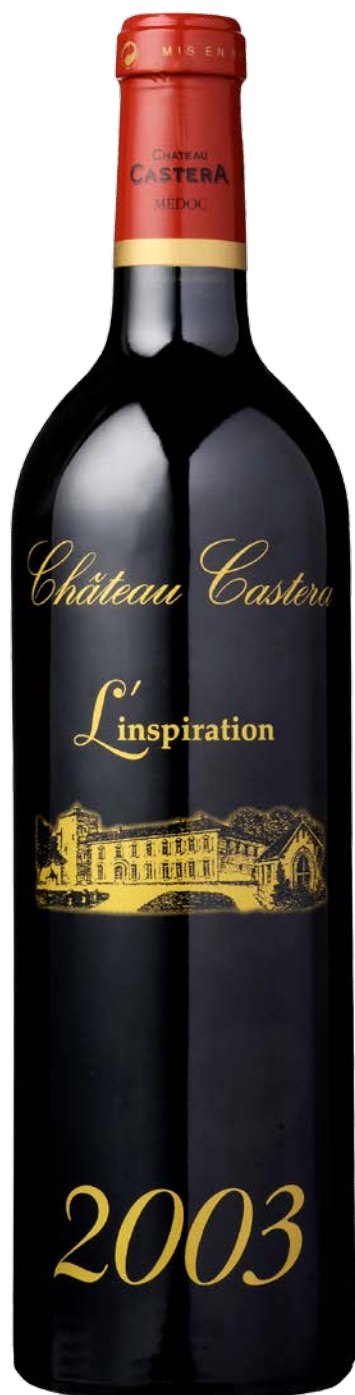


L'INSPIRATION

Cuvée Premium Castera
Médoc

2003



CLIMATE CONDITIONS IN THIS VINTAGE

The vintage 2003 will stay as a very warm summer. Grapes reached a level of maturity never equalled until then. Some parcels of old vines located on our best terroir of clay-limestone gave an exceptional wine.

NOTES ON THE WINEMAKING PROCESS

We decided to remove from the blend some barrels to take advantage of this nectar.

Ageing of during 18 months in french oak wich came from the famous forest of Tronçais (Center of France) and bottling in a special heavy bottle.

For a long time Reserved for the only consumption in the Chateau, we decided to put on sale the last bottles.

HARVEST DATES

30 Septembre - 18 Octobre

TASTING NOTES

The nose is opened and marked by tertiary notes of leather, fur and game.

We can note black fruits, very soft spices and notes of licorice. The mouth is delicate, velvety and soft.

It is a long elegant silky wine in mouth.



SURFACE : 63 Ha
ENCÉPAGEMENT :
65 % Merlot
25 % Cabernet Sauvignon
5 % Cabernet Franc
5 % Petit Verdot

TERROIR :
60 % argilo-calcaire
40 % graves Pyrénéennes
DENSITÉ : 7500 pieds/hectare

Château 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