



CHATEAU CASTERA



Located in the heart of the Médoc, Château Castera is one of the oldest castles in the region with a rich history dating back to the 14th century.

APPELLATION

- AOC Médoc

OENOLOGIST

- Eric BOISSENOT

VINEYARD

- Area under vines 63 Ha

LOCATION OF THE ESTATE

- Saint Germain d'Esteuil & Ordonnac

GRAPE VARIETIES

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

SOIL

- 60 % clay-limestone
- 40 % Pyrenean gravel

TENDING THE VINES

- Ploughing between the vines and sowing of grass
- Pruning and cutting during "bud break"
- Green harvest by removing immature grapes and leaves

DENSITY

- 7500 vines/Ha

HARVEST

- 90 % mechanical
- 10 % hand picked

VINIFICATION

- Maceration 18 to 22 days
- Thermoregulation

MATURING

- 100 % in French Oak Barrels
- 20 % to 30 % new oak (medium toasted)
- Aged for 12 months with quarterly racking

SECOND WINE

- Marquis de Castera



Premium Cuvée Alexandrin 2009 Médoc

PRESENTATION

During his history, Chateau Castera has maintained a close relationship with literature, especially with La Boétie and Montaigne who liked to write in the estate. That is why, every year, we give to our premium wine a rhetorical style which is closely connected to the vintage's temperament.

GRAPE VARIETIES

- 65% Merlot
- 25% Cabernet Sauvignon
- 10% Petit Verdot

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 grapes used for this wine are stemmed from our oldest plot of our best calcareous clay soil. Alexandrin is aged during 18 months in French wood barrels of the famous Tronçais forest in the center of France.

HARVEST DATES

28th September - 15th October

TASTING NOTES

The color indicates its youth with violets glints. Nose is marked by the ageing with toasted cocoa notes, smoked and torrefaction aromas. Mouth is delicate with generous tannins, a lot of black fruits and nice woody touch. A full and length final.

