



## 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 Cuvee Apostrophe 2007 Médoc

### PRESENTATION

During his history, Château Castera has maintained a close relationship with litterature, 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

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 10<sup>th</sup> 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 grapes used for this wine are stemmed from our oldest plot of our best calcareous clay soil. Apostrophe is aged during 18 months in French wood barrels of the famous Troncais forest in the center of France.

### HARVEST DATES

30th September - 18th October

### TASTING NOTES

A garnet color with a good intensity with a nice touch of evolution. Nose is clearly open with gingerbread aromas, red and black fruits. The attack is fleshy with soft tannins followed by a fresh final which provide a nice length.