



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

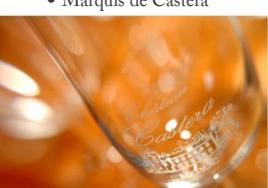
- Maceration 18 to 22 days
- Thermoregulation

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



Marquis de Castera 2009 Médoc

PRESENTATION

In the 19th century, every year the manager of Château Castera's vineyards would keep back a few barrels in his cellar for the owner, Marquis Martial Maurice de Verthamon, a great lover of smooth, fruity wine. In memory of the Marquis, we still produce a limited quantity of this reserve wine every year.

The second wine of Château Castera, Marquis de Castera is made exclusively with fruit from our vineyard. The clay-limestone terroir is covered with a fine layer of gravel, of the same type found in the Pyrenees.

Taken from the château's younger vines, the grapes are selected on the sorting table. The dominance of the merlot variety in this wine gives it a delicious fruitiness, backed up by smooth, silky tannins which come from ageing the wine in barrels for 8 months.

GRAPE VARIETIES

60% Merlot - 40% Cabernet Sauvignon

NOTES ON THE WINEMAKING PROCESS

The high temperatures during the autumn allowed us to obtain excellent phenolic maturity in the grapes, as well as great maturity of flavour. Alcoholic and malolactic fermentations went perfectly, yielding a balanced, fruity wine which demonstrates the exceptional character of the 2009 vintage.

HARVEST DATES

28th September - 15th October

TASTING NOTES

Marquis de Castera 2009 has a beautiful, intense garnet tint.

The bouquet is fairly complex, with ripe fruit aromas accented with some roasted notes.

The wine is supple and well-balanced on the palate, with the dominant fruitiness providing a sense of great roundness.

The light, woody finish is framed by smooth, indulgent tannins which provide a wonderful aromatic complexity.

Ageing potential: 3-5 years.

PRESS CLIPINGS

Bordeaux Coup de Coeur in Belgium

2012



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