



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

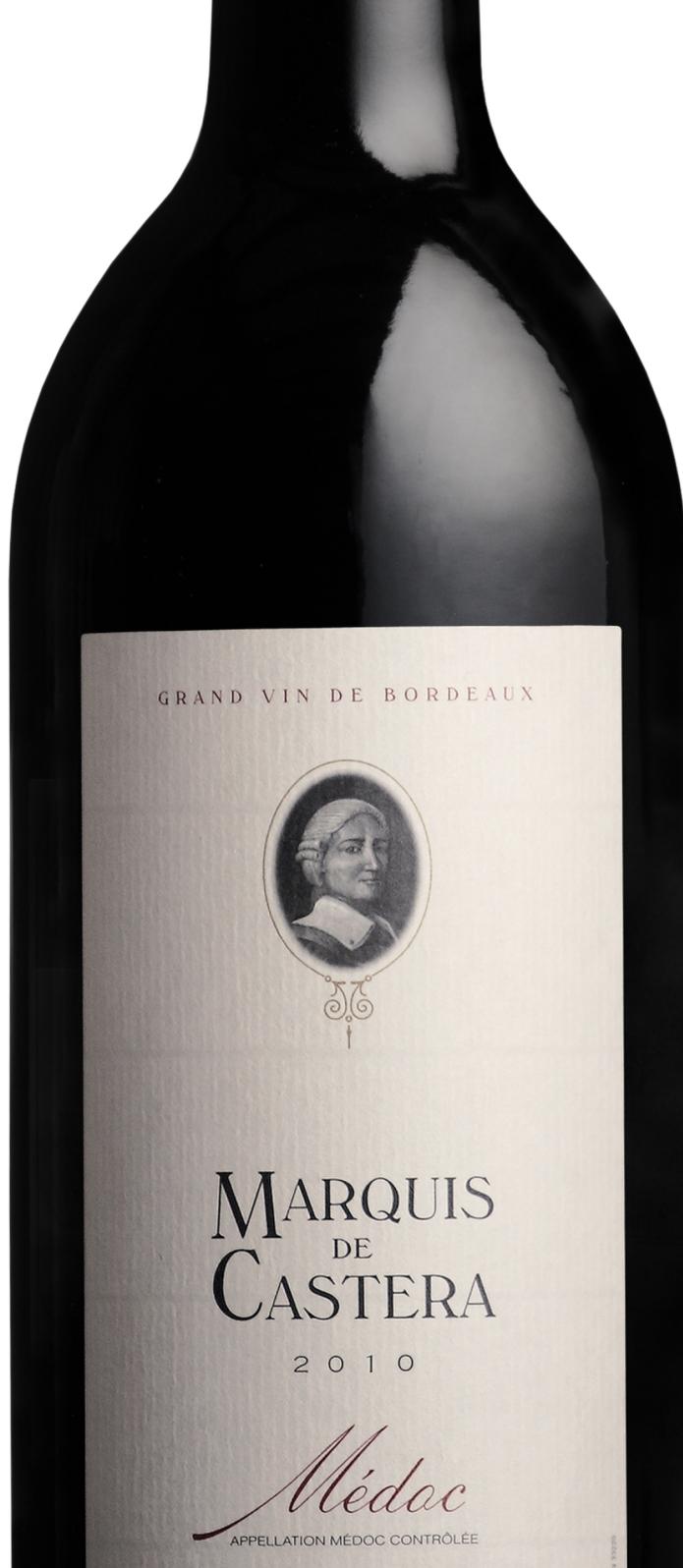
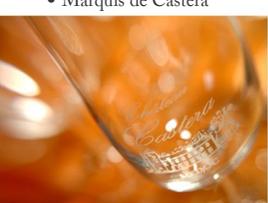
- Maceration 18 to 22 days
- Thermoregulation

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 2010 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

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 10th 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.

HARVEST DATES

30th September - 18th October

TASTING NOTES

The colour is deep red with violets brilliant glints. The nose is opened on black fruits (blackcurrant-cherry) with elegant oaky aromas. Nose is developing on sweet vanillas and liquorice notes. The attack is supple and full, a lot of freshness in the mid-palate which is characteristic of fruits (juicy cherry). Tannins are fleshy and a long-lasting aromas. Pleasant to drink now.

PRESS CLIPINGS

International Wine Challenge



From the excellent 2010 vintage, this is mature and flavoursome, with a pleasing tobacco edge.

Bronze medal, Concours Général de Paris



Médaille de Bronze
2013

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