

CHÂTEAU
Castera
ANTH_hOINETTE

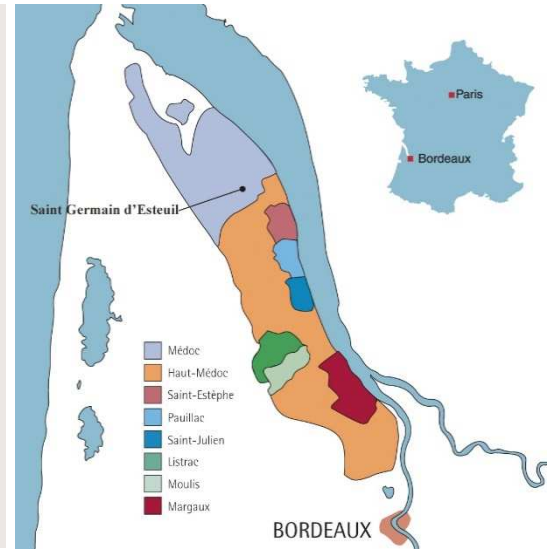
Bordeaux blanc | 2019

Grape variety:
100% Sauvignon Blanc

Soil:
Limestone, clay and sandy soil

Density: 5000 pieds/Ha

Maturing:
On the lees using one-year-old barrels from François Frère with regular stirring



PRESENTATION

On 21 January 1616, Anthoinette de Montaigne, Lady of Arzac and Castera, signed a deed to sell wine for 380 pounds. This document, considered to be one of the oldest deeds of sale for wine in the Médoc, is displayed in the square tower of Château Castera. In honour of this historic moment, we decided to name our Château Castera white wine after Anthoinette .

DATES OF THE HARVEST

16 September -17 September

TASTING NOTES

Pale yellow colour with a brilliant silver rim. The nose is well-focused, unveiling aromas of white stone fruit. Notes of very ripe peaches come to the fore, combined with slightly tangy overtones. Swirling in the glass reveals hints of William pears and white flowers. The overall impression on the nose is of a fresh, pleasant and ethereal wine. Starts out full-bodied, becoming delicious and creamy mid-palate, accompanied by a lovely touch of freshness and varietal notes characteristic of Sauvignon Blanc. Lemon and lime blossom notes lead into a refreshing, thirst-quenching finish.



PRESTOM SARL Château Castera

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