

CHÂTEAU
Castera
ANTH_hOINETTE

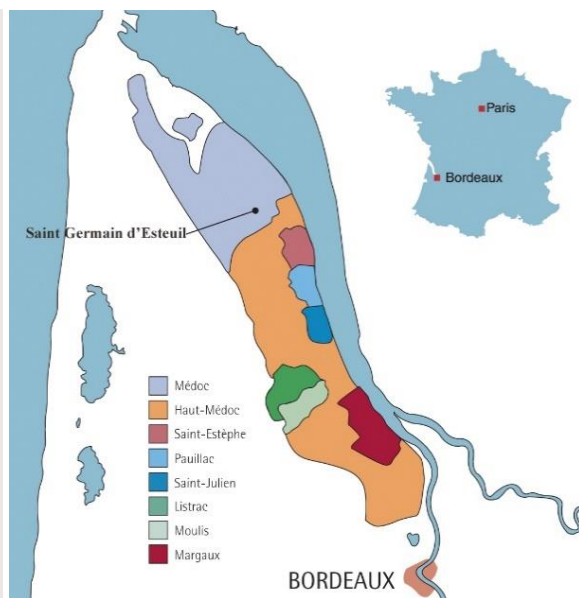
Bordeaux blanc | 2021

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

21 of September - 22 of September

TASTING NOTES

Brilliant straw-yellow colour with green highlights. Floral and fruity on the nose, with delicious pastry notes. Swirling in the glass unveils subtle citrus aromas of lemon and grapefruit, mingled with notes of butter and biscuit. All in all, a refreshing wine with mineral nuances, enhanced by delicate floral hints of honeysuckle. The nose goes on to reveal overtones of very ripe fleshy fruit (nectarine and peach). Starts out fresh, becoming lively and full-bodied mid-palate, with citrus flavours reminiscent of lemon pulp and lemon juice underpinned by mineral, salty notes. A refreshing and straightforward dry wine. Long-lasting fruity aromas follow through to the finish, accompanied by a tangy, floral streak and a slight touch of fresh almonds



PRESTOM SARL Château Castera

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