



CHÂTEAU
BOIS MONDONT
— SAINT-GERMAIN —

Médoc | Cru Bourgeois | 2016

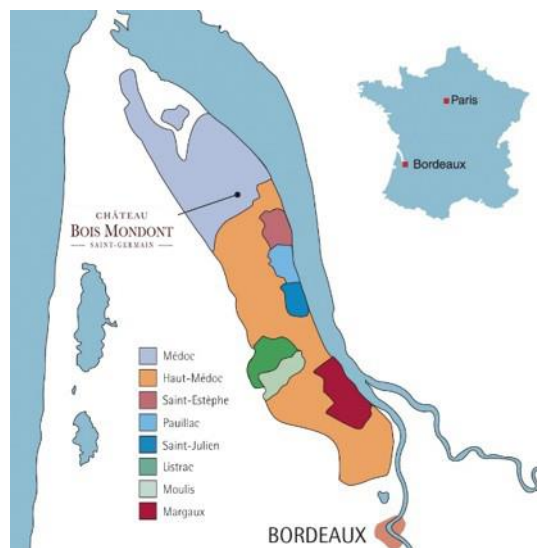
Grape varieties:

60 % Merlot
40 % Cabernet Sauvignon

Soil:

Clay-limestone
Pyrenean gravel

Density: 7500 vines/Ha



CLIMATE CONDITIONS OF THE VINTAGE

It is always somewhat risky to announce a second great vintage in a row without appearing unduly optimistic. However, 2016 is unquestionably remarkable, combining quality, quantity, and a very classic style. An incredibly wet spring was quite worrying for winegrowers at the time but later proved to be a godsend. The soil's water reserves were largely reconstituted, enabling the vines to cope with the exceptionally dry, hot summer. The grapes finished ripening during beautiful, relatively warm weather, with very little rain and cool nights. This un hoped for, simply incredible weather for Bordeaux made it possible to harvest deeply-coloured, aromatic grapes with beautiful acidity. Extraction took place slowly and varied depending on the grape variety. Extractability was greater for the Cabernets than for Merlot – proof of excellent maturity in the later-ripening varieties. Colour was deep and the tannin in the seeds was most often ripe and of high quality in 2016.

HARVEST DATES

5th of October – 20th of October

TASTING NOTES

Beautiful garnet-red colour with a brilliant rim. The spicy bouquet reveals roasted overtones of cocoa powder with aeration. Full-bodied and round on the palate, accompanied by silky tannins enhancing aromas of fresh blueberries. The fine, delicate finish produces a well-balanced wine with a beautiful long aftertaste ideal paired with flavourful, grilled meats such as beef, lamb, or Bigorre black ham.



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