

Médoc | Cru Bourgeois | 2017

Grape varieties:

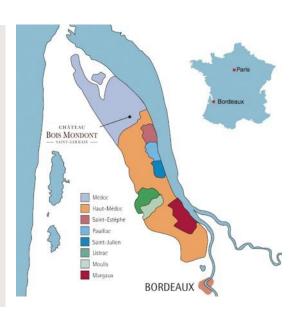
60 % Merlot

40 % Cabernet Sauvignon

Soil:

Clay-limestone Pyrenean gravel

Density: 7500 vines/Ha





CLIMATE CONDITIONS OF THE VINTAGE

The mild weather in February and March led to early vegetative growth. Low rainfall and significant sunshine in early spring were conducive to quick vine growth. April will long be remembered for two successive episodes of frost, which destroyed 30-50% of the 2017 crop in the Bordeaux wine region. As is often the case, the damage was not only significant but varied considerably. May was characterised by abundant sunshine with flowering spread over ten days in extremely favourable conditions. Fruit set was also quick and even. The weather was definitely summerlike in June with very high average temperatures. In contrast, July was less sunny than a usual month of September. Far from exceptional, the weather in August was in line with the monthly average thanks to a very hot start and end to the month. Rainfall in early September, which accelerated the harvest, was a cause of concern for winegrowers. The condition of the grapes was nevertheless very good overall with marked aromatic freshness yet only moderate polyphenol potential. The 2017 vintage is delicious and very attractive.

HARVEST DATES

19 September – 04 October

TASTING NOTES

Wonderfully intense ruby-red colour. The nose exhibits subtle hints of blackberry and liquorice. Starts out velvety, concentrated and beautifully round on the palate. The tannin is silky, enhanced by very ripe black fruit aromas. Both pleasant and well-balanced on the finish.



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