

CHATEAU BOURBON LA CHAPELLE

Médoc | 2016

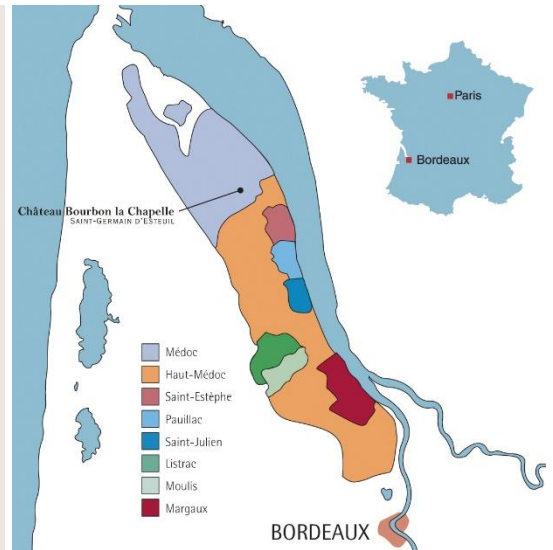
Grape varieties:

60 % Cabernet Sauvignon
40 % Merlot

Soil:

Clay-limestone
Pyrenean gravels

Density: 7500 vines/ha



PRESENTATION

The second estate of Château Castera, Château Bourbon la Chapelle is located on a clay-limestone terroir. The grapes are carefully selected on a sorting table. Moderate extraction produces smooth tannins, which, when combined with relatively short maceration, result in an incredibly fruity wine.

Château Bourbon la Chapelle is aged for 6 months in oak barrels. This gentle approach to ageing helps obtain subtle, elegant oaky nuances that highlight the intrinsic fruitiness of the grapes.

HARVEST DATES

05 October - 20 October

TASTING NOTES

Ruby clear colour with dark purple reflections. Nose of small red berries, soft spices, with a fresh and aniseed note. The woodiness is fine and lightly marked with vanilla notes. In mouth, the supple attack evolves towards a delicately wooded fruit and ends with a tip of freshness which extends the aromatic persistency.



PRESTOM SARL Château Castera

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