

CHATEAU BOURBON LA CHAPELLE

Médoc | 2017

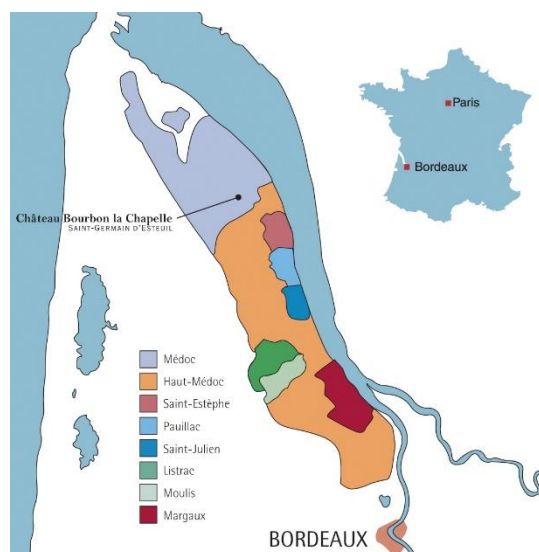
Grape varieties:

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

19th September – 4th October

TASTING NOTES

Pale, clear, brilliant ruby-red colour. The fresh, minty bouquet displays vanilla sugar notes, underscored by elegant hints of oak. The wine is smooth and round on the palate with a light tannic structure, going on to reveal white pepper aromas on the aftertaste. This easy-to-drink wine is best served chilled alongside summer salads.



PRESTOM SARL Château Castera

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