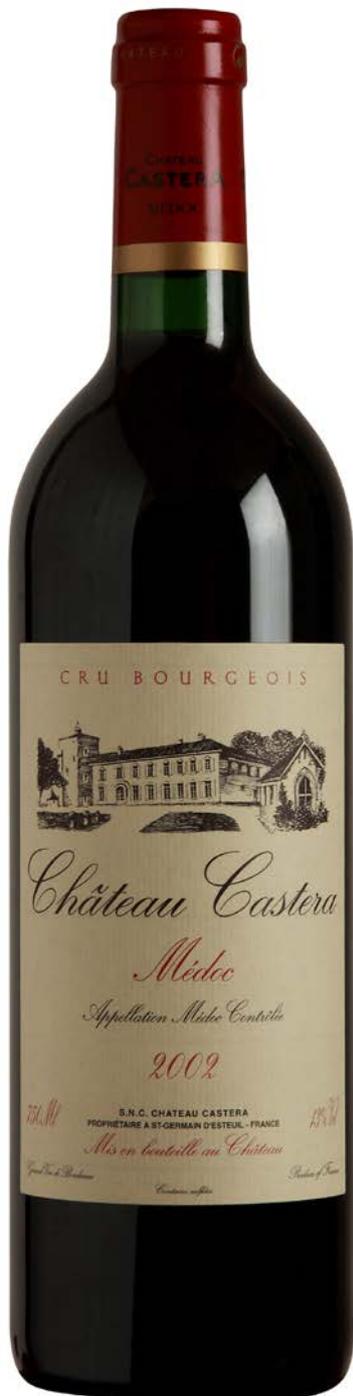


Château Castera

Médoc - Cru Bourgeois

2002



CLIMATE CONDITIONS IN THIS VINTAGE

The winter months of October to March were dry. The mild start to the year meant budbreak came fairly early. However flowering was disturbed somewhat by the rainy spells we saw in May, which caused flower damage in some plots.

The fairly dull summer meant the fruit matured later than usual, although any delay was compensated by the warmth, dryness and plentiful sunshine seen in September.

NOTES ON THE WINEMAKING PROCESS

The grapes presented higher levels of acidity than we had seen in recent years. We used gentle extraction methods to produce a vintage of great freshness, balance and harmony.

HARVEST DATES

September 30th – October 11th

TASTING NOTES

The wine is a well-developed cherry-red colour, clear and reflective. The nose is intense and very fruity (red berries), accented with peppery spices. Upon swirling in the glass, subtle undergrowth aromas appear. The attack is supple and smooth, with a well-balanced framework provided by the warm, tender tannins. The finish is dominated by lively, crunchy fruit, leaving a very enjoyable aftertaste.

Néorestauration Magazine

“With its scarlet robe, the 2002 reveals a nose of perfectly ripe red fruit, with prominent dark cherry flavours backed by hints of roast coffee and delicate spices with just a suggestion of pepper. On the palate the attack is supple and lively. The lively fruit makes its return, supported by nicely-rounded tannins. A long finish.”



AREA UNDER VINES: 63 Ha

GRAPE VARIETIES:

65 % Merlot

25 % Cabernet Sauvignon

5 % Cabernet Franc

5 % Petit Verdot

SOIL:

60 % clay-limestone

40 % Pyrenean gravel

DENSITY: 7500 vines/Ha

SECOND WINE: Marquis de Castera

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