



Château Castera

Médoc | Cru Bourgeois | 2011

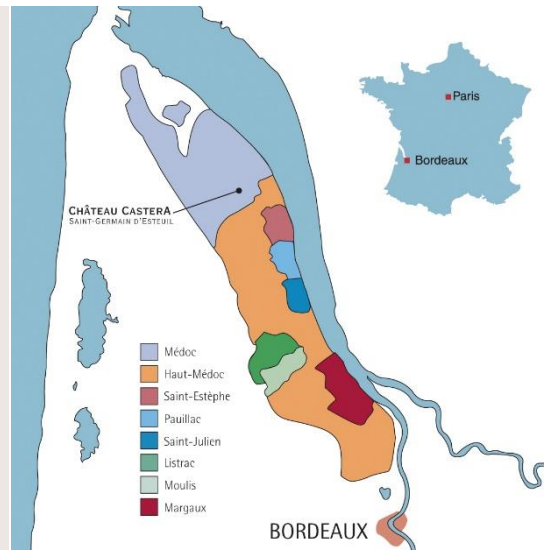
Grape varieties:

65 % Merlot
25% Cabernet Sauvignon
5 % Cabernet Franc
5 % Petit Verdot

Soil:

Clay-limestone
Pyrenean gravel

Density: 7500 vines/Ha



CLIMATE CONDITIONS IN THIS VINTAGE

The winter 2011 was marked by a rain deficit (150mm relatively to the last 30 years) and by a stronger cold (-3°C on average). The spring 2011 was exceptionally mild especially in April which enabled a quick and early growth of the leaves (10 days before in comparison with 2010). The blossoming period and the berry setting happened very well and quickly with a very dry climate. This water deficit almost started a drought. The earliness of the vegetative cycle made the red grapes appear at the end of July, a month before it happened in 2010. July had a lot more rain than usual and cold temperatures (19°C on average). This climate slowed down the appearance of the red grapes, all our grapes were red by the end of August which was early, but enabled to compensate the lack of rain during Spring. However the sunny weather came back in September, enabling the harvest of each plot at its maximum maturity, 10 to 15 days in advance on average. The September climate enabled us to get very satisfactory technological, phenological and tasty maturities. The winemaking echoed this balance and expressed fully the quality of the terroir.

HARVEST DATES

15 September - 29 September

TASTING NOTES

The 2011 vintage has got a beautiful dark purple colour, marked by red and black fruits aromas along with toasted notes. In mouth, the attack is rich and well balanced. Powerful silky tannins can be felt at the end. The structure of this wine will enable it to keep its balance throughout time and will reveal its refinement and its elegance.



PRESTOM SARL Château Castera

Rue du Bourg | 33340 Saint-Germain d'Esteuil
Tél. : +33 (0)5 56 73 20 60 | Fax.: +33 (0)5 56 73 20 61
chateau@castera.fr | www.chateau-castera.com

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