



Château Castera

Médoc | Cru Bourgeois | 2012

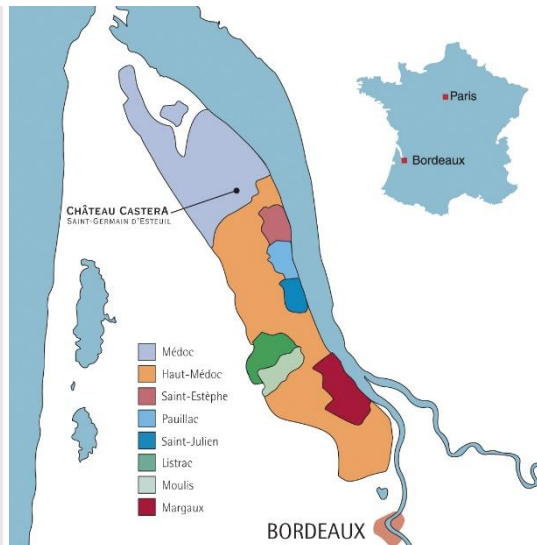
Grape varieties:

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

December was mild and rainy whereas the beginning of the New Year 2012 was dry and cold. February was particularly cold with an average temperature of 5°C below to the normal. In the middle and in the end of March, there were fresh episodes but still without rain. Few weeks later, the spring becomes rainy which slow down the vine growth, the first flowers appeared later in May. However, August was dry and warm, the vine catch up on their late start to the season. The weather conditions go on during all September which are favourable to the ripening of the grapes. This year finished by a rainy autumn which conducted to a quick harvest. Despite all that, the harvest went well, the 2012 vintage had a limited production but of good quality. Merlots planted on the clay limestone soil were successful. They are coloured, fruity, concentrated and suave. Their roles have been determinant as for the cabernet franc. Cabernet sauvignon grapes were a bit late concerning their ripening. However, those planted on the Ordonnac terroir, had good quality despite the summer drought. Finally, Petit verdot grapes gave good results.

HARVEST DATES

8 October 18 October

TASTING NOTES

Beautiful garnet-red colour with cherry tint. Brilliant and limpid. Nose is neat with a good intensity. Very fresh, red fruits, spices and fresh almond. A nice touch of undergrowth. The attack is supple evolving towards a pleasant tannic structure. It is a hearty, round wine. The final is long with cherry and mint aromas. It is a very pleasant wine dominated by fruit and freshness.



PRESTOM SARL Château Castera

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