

Château Castera

Médoc | Cru Bourgeois | 2016

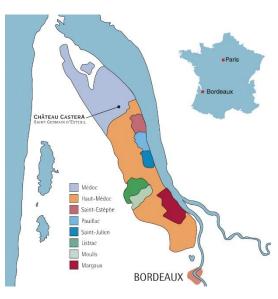
Grape varieties:

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

Soil:

Clay-limestone Pyrenean gravel

Density: 7500 vines/Ha



CLIMATE CONDITIONS OF THE VINTAGE

It is always somewhat risky to announce a second great vintage in a row without appearing unduly optimistic. However, 2016 is unquestionably remarkable, combining quality, quantity, and a very classic style. An incredibly wet spring was quite worrying for winegrowers at the time but later proved to be a godsend. The soil's water reserves were largely reconstituted, enabling the vines to cope with the exceptionally dry, hot summer. The grapes finished ripening during beautiful, relatively warm weather, with very little rain and cool nights. This unhoped for, simply incredible weather for Bordeaux made it possible to harvest deeply-coloured, aromatic grapes with beautiful acidity. Extraction took place slowly and varied depending on the grape variety. Extractability was greater for the Cabernets than for Merlot – proof of excellent maturity in the later-ripening varieties. Colour was deep and the tannin in the seeds was most often ripe and of high quality in 2016.



5th of October - 20th of October

TASTING NOTES

Deep, dense colour with a bluish rim. The complex bouquet displays a combination of red and black fruit aromas (fresh blackcurrant and morello cherry). Swirling in the glass unveils notes of white pepper and sweet spices accompanied by a very fruity bouquet and delicate hints of oak. Starts out fruity, full-bodied and solid on the palate, going on to reveal surprisingly silky and elegant tannins. The perfect balance between all these elements results in a smooth, fresh wine with a lovely long aftertaste that bodes well for the future.





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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