

Château Castera

AOC Médoc | Cru Bourgeois Supérieur | 2018

Grape varieties: 65 % Merlot | 25 % Cabernet Sauvignon
5 % Cabernet Franc | 5 % Petit Verdot

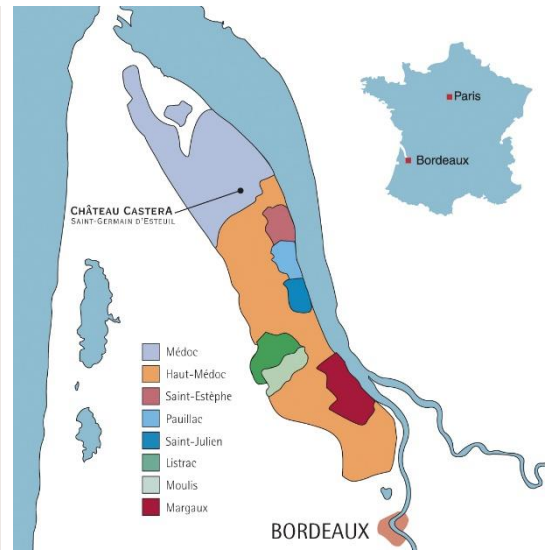
Terroir: Clay-limestone | Pyrenean gravel

Label: HEV 3 (High Environmental Value)

Fermentation: Vatting lasting 21 days | temperature-controlled

Ageing: 100% French oak barrels | 43% new oak | 12 months

Oenologist: Eric Boissenot



CLIMATE CONDITIONS IN THIS VINTAGE

Winter 2018 will long be remembered for being particularly rainy. The year started off with a wet, windy month of January. Despite the grey skies, temperatures were exceptionally mild. Spring was also particularly rainy with several violent hailstorms giving rise to serious concerns. Frequent showers until early summer were conducive to the spread of mildew. Constant attention was needed to curb the disease. Then, a period of extremely dry and sunny weather set in from mid-July onwards. Although delayed, the halt to vegetative growth post-véraison was quick and abrupt due to the hot, dry summer. Water resources in our clay-limestone terroir were beneficial during this period. Springtime fears therefore gradually gave way to a guarded optimism leading up to the harvest, followed by real enthusiasm by the time fermentation was complete. This vintage was a brilliant success, with deep, concentrated Merlots and classy, well-structured, and delicious Cabernets. The Cabernet Franc and Petit Verdot complete this exquisitely harmonious blend.

HARVEST DATES 28 September – 13 October

TASTING NOTES

Deep, dark colour with bluish highlights. The nose offers a plethora of fruity aromas, accompanied by vanilla and toasty notes. The palate is deep and concentrated, going on to reveal aromas of cocoa and fruity flavours. The tannins are incredibly powerful and elegant. Balance is the buzzword for this wine, which has a brilliant future in store.

JAMES SUCKLING.COM 90 points



PRESTOM SARL Château Castera

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