

Château Castera

AOC Médoc | Cru Bourgeois Supérieur | 2019

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

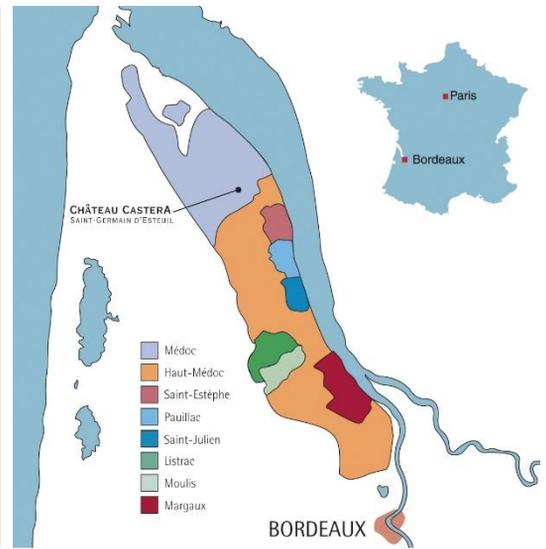
Terroir: Clay-limestone | Pyrenean gravel

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

The 2019 vintage will undoubtedly be remembered for the heatwave in late June and July. The main difference compared to 2003 is that it unfolded intermittently. Once again, the specificities of our clay-limestone terroir helped the vines, which coped with these unusual conditions thanks to its clay-humus composition. Overall, summer 2019 was highly beneficial to the vines. While we were expecting an early vintage, the weather conditions spread out ripening, resulting in a “normal” start to the harvest on the 26th of September. Fermentation unfolded relatively smoothly, with malolactic fermentation following on the heels of alcoholic fermentation. After several months’ ageing, the 2019 vintage boasts a distinctive character. The powerful tannins noticeable at the end of fermentation have somewhat softened, producing a well-structured wine with aromas of ripe black fruit.

HARVEST DATES 26 September – 11 October

TASTING NOTES

Beautiful deep ruby-red colour. Aromas of sweet spices and red fruit come to the fore, underpinned by delicate oaky and toasty hints. Starts out smooth and fruity (blackcurrant, raspberry jam), before revealing notes of grilled almonds. The tannins are incredibly elegant. All in all, a well-balanced wine with a wonderfully long aftertaste.



PRESTOM SARL Château Castera

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