

Collection Castera

Marquis de Castera | AOC Médoc | 2017

Grape varieties: 60% Merlot | 40% Cabernet Sauvignon

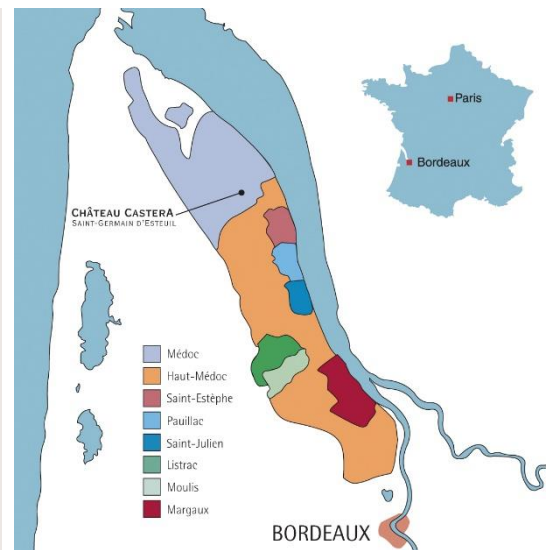
Terroir: Clay-limestone | Pyrenean gravel

Label: HEV 3

Fermentation: Vatting 18 to 22 days | temperature-controlled

Ageing: 40% oak | 60% vats | 6 to 8 months

Oenologist: Eric Boissenot



PRESENTATION

In the 19th century, the estate manager at Château Castera set aside several barrels in his cellar each year for the Marquis Martial Maurice de Verthamon, a lover of smooth and fruity wines. We produce this selection every year as a testimony to the Marquis who owned the château. The second wine of Château Castera, the Marquis de Castera, is made exclusively from grapes grown at the estate's vineyards. The clay-limestone soil is covered in a thin layer of Pyrenean gravel. The grapes are picked from the estate's youngest vines then selected on a sorting table. The predominance of Merlot results in a very delicious wine with smooth, silky tannin.

DATES OF THE HARVEST

19 September – 04 October

TASTING NOTES

Beautiful ruby-red colour. The bouquet displays fruity notes alongside aromatic herbs. Swirling in the glass reveals strawberry and rosemary overtones. The wine starts out crunchy, with smooth tannins enhanced by a wonderful freshness. Raspberry aromas follow through to the palate, accompanied by hints of cherry, paving the way for an incredibly fruity finish.



PRESTOM SARL Château Castera

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