

Vintage 2021



Château Castera

AOC Médoc



Owner

Press family depuis 1986

Estate surface area

200 hectares, including 65 hectares of vineyards dedicated to the production of Château Castera.

Terroir

Clay - limestone soils | Pyrenean gravels

Blend

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

Ageing

12 months in French oak barrels

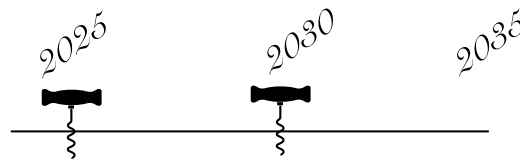
Certifications / Labels

HVE

RSE

BORDEAUX CULTIVONS DEMAIN

Optimal drinking window



Serving temperature

16 et 18°C



Vintage 2021: Fresh, fruity and floral, with finesse and delicate tannins.

- Rosemary-marinated chicken skewers: herb-marinated and lightly grilled chicken pairs perfectly with the freshness of the vintage while enhancing its fruity aromas.
- Pork neck in mustard sauce: the mustard adds a slight spiciness that contrasts nicely with the roundness and youthfulness of Médoc 2021, creating a balanced and savoury pairing.
- Fresh and lightly aged cheeses: cheeses such as a young Saint-Marcellin complement the freshness and fruity notes of the vintage without overpowering its delicate aromas.

