

Vintage 2021

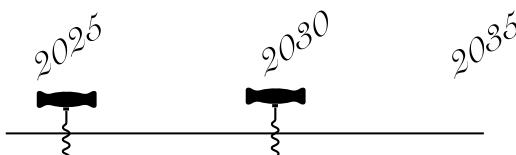


Château Castera

AOC Médoc



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.

