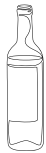


Vintage 2022



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

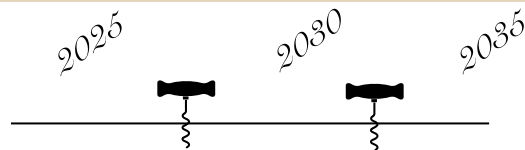
Certifications / Labels

HVE

RSE

BORDEAUX CULTIVONS DEMAIN

Optimal drinking window



Serving temperature

16 et 18°C



Vintage 2022: A balanced and harmonious wine, combining freshness, depth and spicy aromas. Juicy palate, fine tannins and an elegant finish.

- Roasted duck breast with mild spices: the richness of the duck enhances the wine's depth, while the gentle spices echo notes of paprika and cedar, revealing aromatic complexity without overpowering the tannins.
- Eggplant gratin or moussaka: the melting texture and slight acidity of the tomato balance the wine's structure, while the roasted eggplant notes mirror the oak and cedar nuances.
- Aged Tomme, young Cantal or 12-month Comté
- These cheeses have enough character to complement the wine without overpowering it. The richness of the cheese softens the tannins and highlights the freshness of the fruit.

