



CHÂTEAU
Castera

ANTHOINETTE



Owner

Press family since 1986



Vineyard size

1,5 hectares.



Terroir

Clay - limestone



Blend

100% Sauvignon blanc, .



Aging

On lees in the barrels with regular batonnage during 5 months.



Company certifications & labels

HVE (High environmental value)

RSE (Social & environmental responsibility)

BORDEAUX CULTIVONS DEMAIN (Social & environmental responsibility dedicated to the wine industry)

Vintage 2023

It was at the beginning of the 17th century, on January 21, 1616, that Anthoinette de Montaigne, the niece of the philosopher, Dame du Castera, signed one of the oldest acts of sale of Médoc wine, for 380 Livres Tournois. It is this historical document, today exhibited in the square tower of the estate, which decided Thomas Press, owner of Château Castera, to highlight this new white wine, the first vintage of which was released in 2016, by naming it " Anthoinette.

Alcohol 13 % vol.

Tasting temperature 8 et 10°C (46 -50°F)

Light yellow color with green reflections. Nose of white fruits (peach, pear), citrus (grapefruit, lemon) with notes of barrel aging (almond, cake batter). Soft and tangy attack, creamy and vanilla mid-palate, extended by aromas of white flowers. Bright finish with citrus zest, offering purity and tension."

