

Côtes de Bordeaux Castillon – France



An estate at the heart of European History

The origins of the estate date back to the early 15th century, not long before the famous battle of Castillon took place in 1453, which ended the Hundred-Years war between the English and the French. With the two other major events that occurred the same year (invention of printing by Gutenberg in Germany, fall of Constantinople in Turkey), most historians consider 1453 to mark the end of the Middle Ages and the beginning of the Renaissance. Highlighting the property's historical significance, each summer, the estate pays host to the re-enactment of this battle, an epic spectacle with 600 actors and cavaliers.

Château Castegens and its vineyard have been in the same family for 160 years. Curator of the tradition of excellence within the Appellation, the current owner, Baron Jean-Louis de Fontenay, since 1994, has been continuously elected by his peers the Grand Master of the « Confrérie des Chevaliers des Côtes de Castillon ».

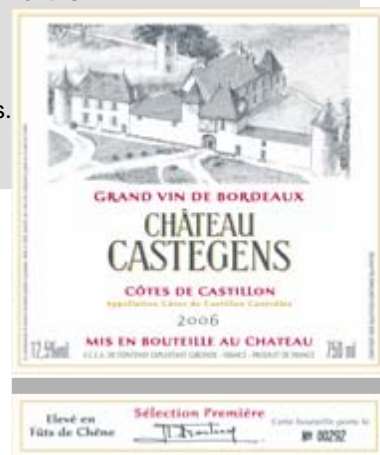
A fine terroir

The Château overlooks the Dordogne valley above the village of Castillon-la-Bataille, adjacent to its prestigious neighbour Saint Emilion, only 8 km away. The vineyards are planted on the upper part of predominantly south facing slopes which provide excellent natural drainage and optimum exposure to the sun.

Appellation d'Origine Contrôlée (AOC)	Côtes de Bordeaux – Castillon, one of the most ancient wine region in the Bordeaux area, produces red and rosé wines.
Terroir	Area under vine : 28 hectares (estate's total surface is 120 hectares) Soil : clay and limestone, with an emergence of flint.
Vines and grapes	80% Merlot, 18% Cabernet Franc, 2% Cabernet Sauvignon Average age of the vines : 30 years old - Density : 5000 plants / ha
Viticulture	Leaf thinning on one side, green harvesting on the youngest vines, minimising of environmental impact. Average yield : 45 hectolitres per hectare
Winemaking	Temperature controlled fermentation, micro-oxygenation, hydraulic vertical wine press. Ageing : 12 months in French and American oak barrels (a third is renewed each year).



Wine	Bottled in natural cork stoppers two years after the harvesting. Production of the « Selection Première » : 3.000 cases (14.000 in total on the vineyard). Tasting (2005) : Deep ruby colour along with fresh ripe black fruit and spice aromas. It starts out fruity on the palate with blueberry jam flavours. Elegantly tannic with lovely roundness and a long aftertaste.
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Château Castegens – 33350 Belves de Castillon

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