



CHÂTEAU
VICTORIA

UN HAUT-MÉDOC CONFIDENTIEL



La Croix de Victoria 2016

Haut-Médoc

65% Cabernet sauvignon, 25% Merlot, 5% Cabernet franc, 5% Petit verdot

VINTAGE 2016 : The first part of the year was very wet, causing mildew attacks during the spring. The arid summer made it possible to ward off diseases and optimize the vine's growth, mainly thanks to the cool nights. The measured rains of the second half of September were beneficial for the vines. They allowed the berries' slow and deep ripening, ideal for Merlot but especially Cabernet Sauvignon. The result is a remarkable vintage!

TERROIR : Gravel soil and limestone subsoil.

VINIFICATION AND AGEING : Plot-based vinification. Cold pre-fermentation maceration for 4-5 days at 10-12 ° to extract and stabilize the aromas of the fruit. Alcoholic fermentation at 24-26° with three weeks of vatting. Flow of free-run juices in vats for malolactic fermentation. Selection of press wines divided according to 4 quality levels.

TASTING : With a rather deep cherry color, this wine offers a beautiful aromatic palette of blackcurrant, morello cherry, and roasted notes. The suppleness of the attack evolves towards a balanced and generous mid-palate, ending on a delicious and fresh finish. It is a pleasant and easy-drinking wine, ideal for enjoying immediately.

FOOD AND WINE PAIRING : It goes perfectly with grilled meats, lamb, or roasted partridge.

ALCOHOL DEGREE : 14°

