



CHÂTEAU
VICTORIA

UN HAUT-MÉDOC CONFIDENTIEL



La Croix de Victoria 2020



Haut-Médoc

75% Merlot, 20% Cabernet sauvignon, 5% Petit verdot

VINTAGE 2020 : This vintage is marked by extreme weather conditions. A very mild winter caused an early budding of the vines, accentuating the risks from spring frost. After the cold spells in April, then constant rain across the region, the big Pentecost storm caused significant crop losses. Little by little, the rain subsided, allowing the vines to bloom quite well. The following two months of warm weather and then rain during the last stages of ripening lead to a homogeneous and high-quality grape harvest.

TERROIR : Gravel soil and limestone subsoil.

VINIFICATION AND AGEING : Plot-based vinification. Alcoholic fermentation at 22-24° with three to four weeks of vatting. Flow of free-run juices in vats for malolactic fermentation. Selection of press wines divided according to 4 quality levels. One year of ageing in stainless steel tank.

TASTING : This wine is a deep shade of red and exudes scents of black and red berries followed by roasted notes. Round and gourmet on the palate with a fresh finish, this is a deliciously fruity wine to be enjoyed immediately.

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

ALCOHOL DEGREE : 13,5°

