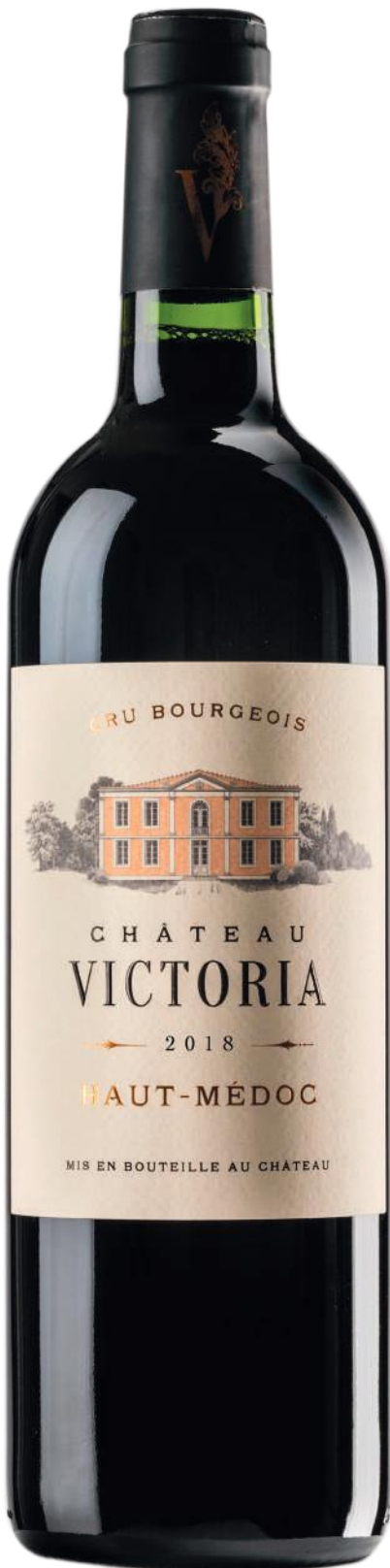




CHÂTEAU VICTORIA

UN HAUT-MÉDOC CONFIDENTIEL



Château Victoria 2018



Haut-Médoc

55% Merlot, 45% Cabernet sauvignon

VINTAGE 2018 : This vintage was marked by rain starting in the winter. January was relatively mild and February cold. The spring was exceptionally mild but rainy, leading to a certain late blight pressure, fortunately without much impact. This ambient humidity continued all summer. Stormy episodes and heavy rains marked June and July. Finally, due to its drought, the month of September allowed the full ripening of the berries under moderate water stress, which led to a harvest in quantity and high quality.

TERROIR : Fine gravel soil and limestone subsoil.

VINIFICATION AND AGEING : Plot-based vinification. Pre-fermentation maceration for 4-5 days. Alcoholic fermentation at 22-24 ° with vatting for 3 to 4 weeks to preserve the fruit and freshness. Flow of free-run wines in vats for malolactic fermentation. Selection of press wines divided into barrels according to 4 quality levels. Aged for 12 months in French oak barrels, 37% new.

TASTING : Endowed with a deep robe with purplish reflections, Château Victoria 2018 reveals aromas of black fruit followed by complex notes of spices, cocoa, and tobacco. The attack is frank, the palate rich and supple, and the finish long. Between strength and delicacy, it is certainly a wine to keep!

FOOD AND WINE PAIRING : To be enjoyed with beef or duck.

ALCOHOL DEGREE : 14.5°

