



CHÂTEAU
VICTORIA

UN HAUT-MÉDOC CONFIDENTIEL



Château Victoria 2019



Haut-Médoc

65% Merlot, 30% Cabernet sauvignon, 5% Petit verdot

VINTAGE 2019 : Vintage with extreme climatic contrasts with a mild winter and a very hot and dry summer. We had hot days and cool nights during the month of August providing good berries ripeness and thank to September rains, the harvest was healthy with fully ripe berries.

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 purple robe, Château Victoria 2019 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°

