



CHÂTEAU
VICTORIA

UN HAUT-MÉDOC CONFIDENTIEL



La Croix de Victoria 2021



Haut-Médoc

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

VINTAGE 2021 : The 2021 vintage in Bordeaux was marked by challenging weather conditions, with historic spring frosts impacting yields. A cool, wet spring followed by an unsettled summer increased disease pressure in the vineyards. Grape ripening was uneven, requiring a late harvest. Fortunately, a beautiful late season favored the maturation of the Cabernets. The red wines are fresh and balanced, with excellent Cabernet expressions on the best terroirs.

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 deeply colored red wine reveals an enticing nose of red and black fruits, enhanced by subtle roasted notes. On the palate, it is round, generous, and flavorful, carried by a lovely freshness on the finish. A wine of pure pleasure — approachable and delightfully fruity.

FOOD AND WINE PAIRING : Our wine pairs beautifully with herb-marinated beef skewers, grilled lamb chops, or honey-glazed pork ribs with mild spices. It also complements a warm grilled vegetable salad or a zucchini and tomato tian, for a summery, flavorful, and sun-kissed pairing.

ALCOHOL DEGREE : 13,5°

