



CHÂTEAU VICTORIA

UN HAUT-MÉDOC CONFIDENTIEL



Château Picourneau 2021



Haut-Médoc

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

VINTAGE 2021 : Bud break began at the end of March for an early June overing. Frost on April caused slight damage. A cool spring and summer with little sunshine and overall humidity. The growing cycle was particularly long this year and water stress was limited. It is a fresh vintage with silky and light tannins. The end of the season was fine which allow grapes to ripen slowly and develop an optimal aromatic balance. The harvest started in November 1st.

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°

