



# CHÂTEAU VICTORIA

UN HAUT-MÉDOC CONFIDENTIEL



## Château Victoria 2022



### Haut-Médoc

60% Merlot, 30% Cabernet sauvignon, 5% Petit verdot

**VINTAGE 2022 :** The 2022 vintage in Bordeaux is already considered one of the exceptional years. Following a dry and warm spring, the summer was marked by two heatwaves and intense drought, partially offset by thunderstorms in June. Early and even veraison contributed to remarkable grape concentration. Harvesting took place under ideal conditions, ensuring optimal ripeness. The red wines combine power, freshness, and finesse, with smooth Merlots and elegantly structured Cabernets.

**TERROIR :** Clay-limestone on a stony base. The limestone bedrock is only 50cm deep, allowing good soil drainage. Thanks to the clay on its surface, the vines benefit from enough water.

**VINIFICATION AND AGEING :** Plot-based vinication. Maceration of the skin for 4-5 days. Vatting for 3 to 4 weeks for alcoholic fermentation to keep freshness and fruitiness. Flow of free-run juices 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 :** An exceptional vintage that delivers a dense and generous wine. The bouquet reveals rich aromas of blackberry, cherry in brandy, and a hint of sweet spices. The palate is full and structured, with silky tannins and a surprising freshness despite the year's heat. The finish is long, balanced, and promises great aging potential.

**FOOD AND WINE PAIRING :** Our wine pairs beautifully with grilled beef tenderloin and caramelized shallots, slow-cooked leg of lamb, or braised pork cheek with mild spices. It also elevates a wild mushroom polenta gratin or an autumn vegetable tagine with cumin, for a warm and refined plant-based pairing.

**ALCOHOL DEGREE :** 13,5°