



Château Victoria II Haut-Médoc Bordeaux

Château Victoria, Cru Bourgeois, is located north of Saint-Estèphe, on the left bank of the Gironde. It extends over around twenty hectares, on fine gravel soil.

Vinification: Traditional, with total destemming of the harvest. Vatting lasts 3 weeks during which maceration is optimized by numerous pumping overs. Partial aging in American oak barrels for 6 months. Fresh shavings in winemaking.

Tasting: Nice nose of blond tobacco, with peaty notes. It is silky on the palate, with a finish of very tight tannins.

Grape variety: 75% Merlot, 20% Cabernet Sauvignon, 5% Petit Verdot

Taste and flavor: Powerful and robust

Alcohol content: 13.5°

Allergen: Sulphites

Serve at 16-18C°, with a roast woodpigeon, duck breasts with porcini mushrooms, an oven-baked suckling lamb shoulder, lamb chops with herbs