Château Victoria

HAUT-MÉDOC CRU BOURGEOIS 2014

HISTORY
The vineyards of Chateau Victoria stretch across the commune of Vertheuil, which borders Saint-Estèphe in the Haut-Médoc. The Cabernet Sauvignon and Merlot vines are planted in the oldest plots and the specificity of this Cru Bourgeois comes from its terroir of fine gravel soils. The name is well chosen for this chateau whose charisma recalls the gentle lifestyle and elegance of latter day England. The chateau has been in the Richard family since 1989.

REGION
Haut-Médoc, France

VARIETAL
55% Cabernet Sauvignon - 45% Merlot

VINEYARDS
Fine gravel and limestone subsoil. Plant population density is 6,500- 8,200 v/ha
Yield : 30 hl/hectare
Average age of vines : 40 years
Pruning : Double Guyot

WINEMAKER
Consultant Éric Boissenot

WINEMAKING
Vinification by separate plots. Cold maceration with the skins for 4-5 days at 10-12°c to extract and stabilize the fruit aromas 3 weeks vatting at 24-26°C for alcoholic fermentation. Free run wine goes directly into vats for malolactic fermentation. Press wines are selected according to 4 quality levels before being sent to barrels. The wine is aged for 12 months in French oak barrels (30% new barrels)

VINTAGE
The harvest started on October 6th, the Summer-Autumn weather inversion of 2014 will remain unique in Bordeaux memories and it created a lot of enthusiasm among the regions' winegrowers. The year was marked by early flowering and very slow ripening. The cooler summer conditions allowed largely good aroma conservation while the irreproachable quality of the crop resulted in a very handsome vintage.

TASTING NOTES
This deeply colored wine with its violet glints has a developed and complex nose. Fruity notes blend beautifully with aromas of cacao and vanilla. It is rich and warming in the mouth while the structure is powerful, fleshy and supple. This is a wine full of character offering both vigor and finesse.

TECHNICAL INFORMATION
pH: 3.79
Alcohol: 14%
Total Acidity: 3.10 g/l
Case Production: 5,000 cases