

VIKING III

NOTIKA 2004 (2021) LOA 35.05m/115' BEAM 7.8m/25'7" DRAFT 2.3m/7'8"



"We chartered Viking III for a week and cruised along the Côte d'Azur. She was stable, comfortable and perfectly sized for our group of six. We spent most of our days ashore and loved returning to the yacht for sundowner cocktails and evening meals. Viking III was a home-from-home."

GUESTS 10 / CABINS 5 / CREW 7 / RATES FROM €60,000 PW / SUMMER WEST MEDITERRANEAN / WINTER UNAVAILABLE

SPECIFICATIONS

Cruising Speed	16 knots
Range	560 nm
Engines	2 x MTU diesel engines power 2686KW
Naval Architect	Dixon Yacht Design
Exterior Designer	Dixon Yacht Design
Interior Designer	Gregory Marshall

THE YACHT

This beautifully appointed superyacht has everything you might desire for an idyllic ocean-going adventure.

Built by Notika in 2004 and refitted in 2021, this sleek 35 metre craft is a true giant in charter market terms, boasting five elegant and exceedingly spacious staterooms and an entertaining and relaxation zone completely redesigned by award-winning interiors guru Gregory Marshall which punches well above its weight.

Based in Cap d'Ail, Viking III is first and foremost a family friendly yacht with an emphasis on classically appointed comfort. Wow factors include an unusually large master stateroom with jacuzzi bath, individual salon area and a spacious Nordic style wood clad sauna cabin.

A top speed of 22 knots makes her a sporty option for thrill seekers and her adept crew of seven will ensure that your every need is met with a smile.



SPECIAL FEATURES

- Spacious interior and exterior spaces
- Luxury features such as jacuzzi and sauna on the sun deck
- Impressive selection of toys, including a water slide
- Top speed of 22 knots and stabilisers to smooth her motion when underway
- Significant interior and exterior upgrades following 2021 extensive maintenance period

THE EXPERIENCE

Viking III's light and airy interiors will impress from the moment you step on board. Full height glass doors lead into a generous and individually styled open plan salon comprising a comfortable lounge area in a sunny yellow, blue and neutral colour scheme.

This leads onto a formal dining area which is classically furnished, elegantly table-scaped and also features large windows which flood the area with light.



Outdoor dining options include a main aft deck set up and further al fresco banquette style dining on the sun deck where there is also a jacuzzi, sauna, cushioned sun pads and a cocktail bar perfect for laidback relaxation.

Sleeping 10, Viking III's accommodation layout is family friendly; the enormous full beam master suite is located on the main deck. This elegantly appointed suite boasts a king size bed, more than ample storage solutions, a sofa nook and large rectangular windows. The en suite features twin sinks and a jacuzzi style bath.

Four further en suite staterooms on the lower deck comprise two generous VIP cabins and two cosy doubles, with rosewood fittings.

Watersports facilities include a Yamaha Waverunner, water slide, snorkelling equipment, inflatables and fishing gear, offering something for all ages to enjoy, and of course the crew are always on hand to assist.

Viking III's cruising grounds are the western Mediterranean, spanning the French Riviera, Corsica and Sardinia. As well as expert local knowledge of the highlights and best anchorages, crew talents include fishing, free diving and tech, making them perfectly placed to ensure an enjoyable and adventurous charter.



THE CUISINE

A pride in sourcing fresh, local ingredients, a talent for creating scintillating bespoke menus which cater for every guest, age range and diet type as well as crowd-pleasing specialities which wouldn't look – or taste – out of place in the world's finest restaurants... these are just a few qualities Viking III exudes from her galley.

With sophisticated palates and desires to satisfy at the very highest level, innovation, creativity and wow factors that deliver on taste and presentation are key to the offerings onboard Viking III.

Mouth-watering starters include carpaccio of lime kaffir and sea scallops with marinated courgettes flavoured with tarragon and avocado, crab and shrimp tartare.

To follow, enjoy tuna or beef Rossini style served with truffle puree, risotto with prawns and bisque sauce and a crispy parmesan crust, seabass artichoke 'barigoule' with parsnip puree or magret de canard flamed in honey and ginger alongside a creamy potato gratin, roasted white courgettes in paprika salt and pan-fried aubergines.

Dessert is equally impressive, with choices including caramelised apple and speculoos crumble, creamy Japanese pearl of mango and passion fruit or mango pannacotta.

