

CHARME de VILLARS

2006



COMMUNE:	Saillans
APPELLATION:	Fronsac
PHILOSOPHIE:	“Prelude” to the discovery of Château Villars
PRODUCTION:	8.900 bottles
SOIL:	Clay and limestone
AGE OF VINEYARD:	20 years
GRAPE VARIETIES:	100 % Merlot Noir
VINIFICATION:	Manual harvest from September 19 to September 25. Traditional 23-day maceration with twice-daily pump-overs Fermentation temperature: 28 °C
MATURATION:	100 % barrel-aged for 13 months, 30 % new oak Bottled in March 2008.
CHARACTERISTICS:	For celebrating the round and supple Merlot which expresses itself on the special soil of Villars, we felt like sharing the elegance of this wine with you. It gets the same barrel aging and the same attentive care as its model. The difference is its origin: it was made only out of Merlot grapes, which were chosen for their finesse, elegance and their harmony. A fine and sensual wine which will charm you from its youth on and will embellish even your most sophisticated meals.
FOOD MATCHES:	For all relaxing moments, goes with snacks, delicatessen, cheese ... Serving temperature: 16 °C Peak: 2009 to 2012.