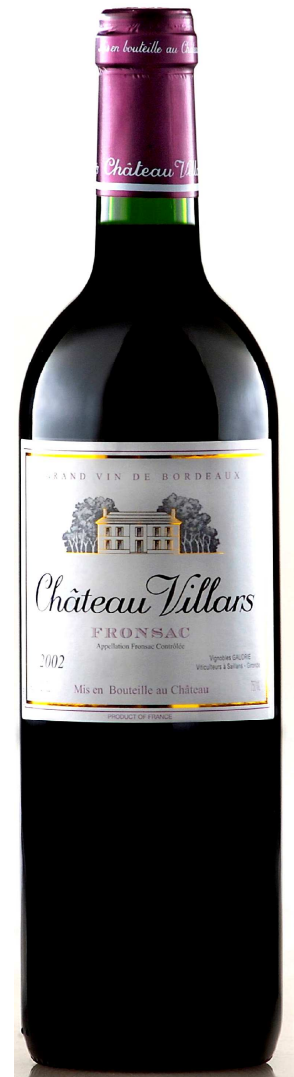


CHÂTEAU VILLARS

2000



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	20 hectares
PRODUCTION:	101,000 bottles
SOIL:	Clay and limestone
AGE OF VINEYARD:	38 years
GRAPE VARIETIES:	75 % Merlot Noir 17 % Cabernet Franc 8 % Cabernet Sauvignon
VINIFICATION:	Manual harvest from September 18 to October 3 Traditional 30-day maceration with twice-daily pump-overs Fermentation temperature: 30 °C to 31 °C
MATURATION:	100 % barrel-aged for 13 months, 40 % new oak Origin of oak: Allier Fined with fresh egg whites, unfiltered Bottled in March 2002
CHARACTERISTICS:	Guide Hachette 2004 ** "Once again this château stands out with a remarkable vintage, showing great mastery in the vineyard as well as in the cellar. Intense, dark ruby robe, confirmed by a nose of ripe dark fruit, toasted bread and spices. The attack is soft and round, followed by finely structured, distinguished, well-balanced tannins on the palate. A typical Fronsac wine that will express itself fully in two to five years." Silver Medal at the General Agricultural Contest in Paris 2002
FOOD MATCHES:	Wild boar roast, Grilled suckling pig, Rib of beef Serving temperature: 16 °C Peak: 2010 to 2018