

# CHÂTEAU VILLARS 2001

<b>COMMUNE:</b>	Saillans
<b>APPELLATION:</b>	Fronsac
<b>VINEYARD SURFACE:</b>	20 hectares
<b>PRODUCTION:</b>	83,500 bottles
<b>SOIL:</b>	Clay and limestone
<b>AGE OF VINEYARD:</b>	38 years
<b>GRAPE VARIETIES:</b>	75 % Merlot Noir 15 % Cabernet Franc 10 % Cabernet Sauvignon
<b>VINIFICATION:</b>	Manual harvest from September 25 to October 8 Traditional 25-day maceration with twice-daily pump-overs Fermentation temperature: 30 °C to 31 °C
<b>MATURATION:</b>	100 % barrel-aged for 13 months, 40 % new oak Origin of oak: Allier Fined with fresh egg whites, unfiltered Bottled in March 2003
<b>CHARACTERISTICS:</b>	<b>Guide Hachette 2005 *</b> "This château has long counted amongst the gems of its appellation. The 2001 shows a youthful robe of dark purple with violet hues and a nose of cooked fruit, spices and lightly toasted notes. The attack is soft and silky, followed by a powerful but harmonious evolution on the palate. Good to drink in two to five years."
<b>FOOD MATCHES:</b>	Bean cassoulet, Venison stew with mushrooms, Grilled chateaubriand Serving temperature: 16 °C Peak: 2012 to 2020

