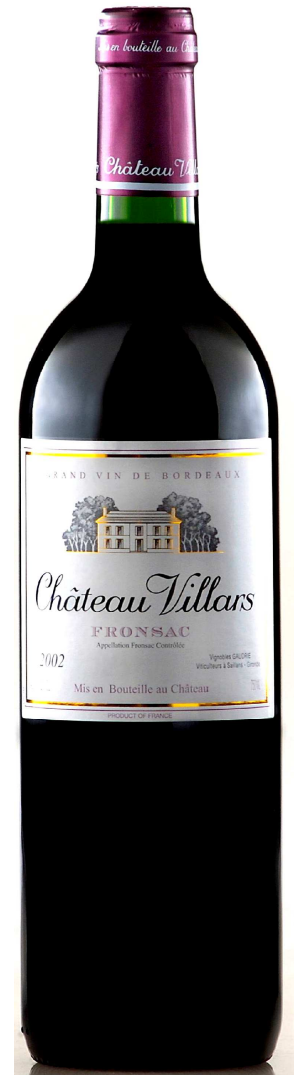


# CHÂTEAU VILLARS

## 2002



<b>COMMUNE:</b>	Saillans
<b>APPELLATION:</b>	Fronsac
<b>VINEYARD SURFACE:</b>	20 hectares
<b>PRODUCTION:</b>	66,000 bottles
<b>SOIL:</b>	Clay and limestone
<b>AGE OF VINEYARD:</b>	38 years
<b>GRAPE VARIETIES:</b>	70 % Merlot Noir 19 % Cabernet Franc 11 % Cabernet Sauvignon
<b>VINIFICATION:</b>	Manual harvest from September 30 to October 9 Traditional 25-day maceration with twice-daily pump-overs Fermentation temperature: 30 °C
<b>MATURATION:</b>	100 % barrel-aged for 12 months, 30 % new oak Origin of oak: Allier Fined with fresh egg whites, unfiltered Bottled in March 2004
<b>CHARACTERISTICS:</b>	<b>Guide Hachette 2006 **</b> "At the head of the estate since 1967, Jean-Claude Gaudrie has been a driving force amongst his peers. In this challenging vintage he has succeeded in producing a remarkable wine of 70 % Merlot and 30 % Cabernet. Its dense and shiny robe, almost black in colour, precedes a complex bouquet of truffle, underwood and licorice, enhanced by notes of ripe fruit. Savoury tannins, gentle on the attack, then ample, balanced, elegant. A wine for connaisseurs, to be enjoyed with venison in three to six years. " <b>Gold Medal at the Contest of Independent Vintners 2005</b>
<b>FOOD MATCHES:</b>	Duck with olives, Stuffed and braised rabbit, Filet mignon with figs Serving temperature: 16 °C Peak: 2008 to 2015