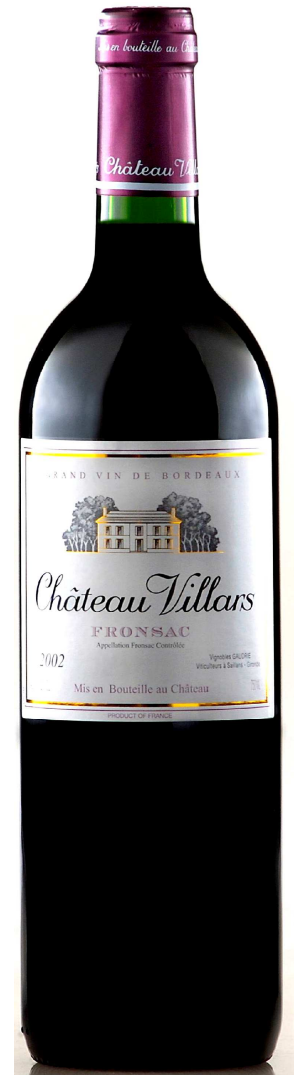


# CHÂTEAU VILLARS

## 2003



<b>COMMUNE:</b>	Saillans
<b>APPELLATION:</b>	Fronsac
<b>VINEYARD SURFACE:</b>	20 hectares
<b>PRODUCTION:</b>	89,000 bottles
<b>SOIL:</b>	Clay and limestone
<b>AGE OF VINEYARD:</b>	35 years
<b>GRAPE VARIETIES:</b>	79 % Merlot Noir 15 % Cabernet Franc 6 % Cabernet Sauvignon
<b>VINIFICATION:</b>	Manual harvest from September 6 to September 23 Traditional 28-day maceration with twice-daily pump-overs Fermentation temperature: 29 °C to 30 °C
<b>MATURATION:</b>	100 % barrel-aged for 13 months, 30 % new oak Origin of oak: Allier Fined with fresh egg whites, unfiltered Bottled in March 2005
<b>CHARACTERISTICS:</b>	<b>Guide Hachette 2007 *</b> "A sure value in Fronsac, this estate offers excellent wines made by Thierry Gaudrie, son of the owner who has accomplished a lot for his appellation and his cru. The 2003 seduces with its deep robe with ruby hues and shows subtle aromas of ripe fruit (cassis) and spices ready to unfold. Classic in style, well-balanced, its structure promises an aging potential of at least three to eight years." <b>Gold Medal at the Contest of Independent Vintners 2005</b>
<b>FOOD MATCHES:</b>	Herb-roasted lamb, Rack of veal provençal style Serving temperature: 16 °C Peak: 2012 to 2020