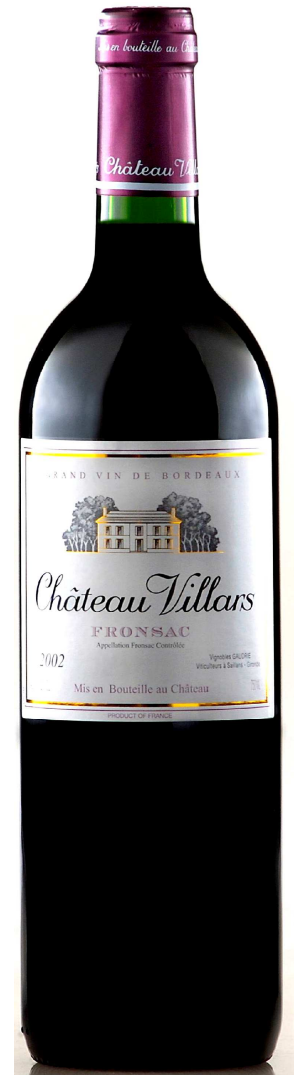


# CHÂTEAU VILLARS

## 2004



<b>COMMUNE:</b>	Saillans
<b>APPELLATION:</b>	Fronsac
<b>VINEYARD SURFACE:</b>	20 hectares
<b>PRODUCTION:</b>	100,000 bottles
<b>SOIL:</b>	Clay and limestone
<b>AGE OF VINEYARD:</b>	35 years
<b>GRAPE VARIETIES:</b>	69 % Merlot Noir 26 % Cabernet Franc 5 % Cabernet Sauvignon
<b>VINIFICATION:</b>	Manual harvest from September 27 to October 13 Traditional 30-day maceration with twice-daily pump-overs Fermentation temperature: 29 °C to 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 2006
<b>CHARACTERISTICS:</b>	<b>Guide Hachette 2008 *</b> "Oenologist Thierry Gaudrie is the talented winemaker of this estate. His father has been, amongst others, a driving force for renewal of the appellation. The robe of this 2004 shines with violet hues; the aromas of leather and underwood are in perfect harmony with the fruity notes (raspberry, blackberry). The round, smooth, ripe tannins, wrapped in intense wood notes, are of high quality and demand to mature. The estate's Second wine, <b>Château Moulin Haut Villars</b> , also receives a star; it should be enjoyed young for its fruit and freshness." <b>Silver Medal at the Contest of Independent Vintners 2007</b>
<b>FOOD MATCHES:</b>	Coq au vin, Duck breast with onion compote Serving temperature: 16 °C Peak: 2009 to 2015