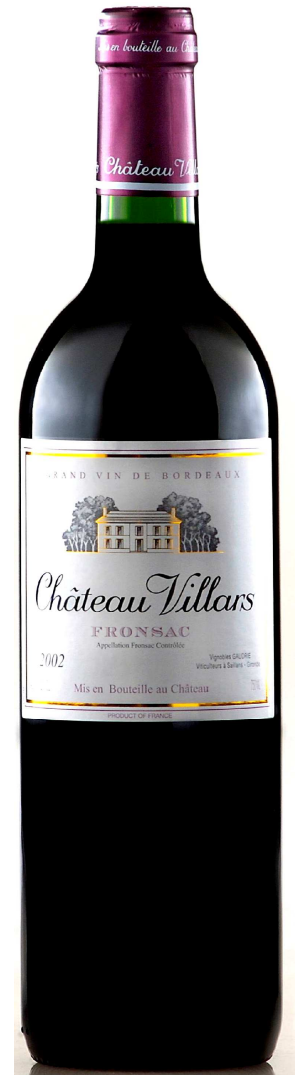


# CHÂTEAU VILLARS

## 2005



<b>COMMUNE:</b>	Saillans
<b>APPELLATION:</b>	Fronsac
<b>VINEYARD SURFACE:</b>	20 hectares
<b>PRODUCTION:</b>	88,000 bottles
<b>SOIL:</b>	Clay and limestone
<b>AGE OF VINEYARD:</b>	35 years
<b>GRAPE VARIETIES:</b>	74 % Merlot Noir 18 % Cabernet Franc 8 % Cabernet Sauvignon
<b>VINIFICATION:</b>	Manual harvest from September 15 to October 3 Traditional 27-day maceration with twice-daily pump-overs Fermentation temperature: 28 °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 2007
<b>CHARACTERISTICS:</b>	<b>Guide Hachette 2009 *</b> «More than a hundred years of existence for this winery, almost 30 ha of vines and fifty years of estate bottling. One of the founding members of the Club Expression de Fronsac which rallies most of the leading châteaux of the appellation. Since ten years Thierry Gaudrie, talented oenologist, watches over the destiny of Château Villars. We liked his wine again! It is made to three quarters out of Merlot, the colour is deep ruby red, the nose is a mixture of raspberries, blackberries and spices. Smooth and generous attack, the palate is round with velvet tannin and a long aromatic finish. You can enjoy this bottle in two years or keep it for eight years. »
<b>FOOD MATCHES:</b>	Serving temperature: 16 °C Peak: 2012 to 2025