

CHÂTEAU VILLARS

2006



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	20 hectares
PRODUCTION:	78,000 bouteilles
SOIL:	Clay and limestone
AGE OF VINEYARD:	36 years
GRAPE VARIETIES:	84 % Merlot Noir 11 % Cabernet Franc 5 % Cabernet Sauvignon
VINIFICATION:	Manual harvest from September 18 to October 2 Traditional 25-day maceration with twice-daily pump-overs Fermentation temperature: 28 °C
MATURATION:	100 % barrel-aged for 12 months, 30 % new oak Origin of oak: Allier Fined with fresh egg whites, unfiltered Bottled in March 2008
CHARACTERISTICS:	Guide Hachette 2010 * This château is one of the founding members of the club « Expression de Fronsac », and it is used to receive the honours of our Guide. Here, it presents its 2006 with a new, elegant and refined label. The wine is brilliant and deep purple red, it develops strong aromas of flowers, truffle and under wood. It is fleshy, full bodied and it has got silky tannins and coated oak; this is a classic of the appellation. Yet, be patient for two or three more years to enjoy the whole harmony. Silver Medal at the World Contest of Brussels 2009.
FOOD MATCHES:	Serving temperature: 16 °C Peak: 2011 to 2019