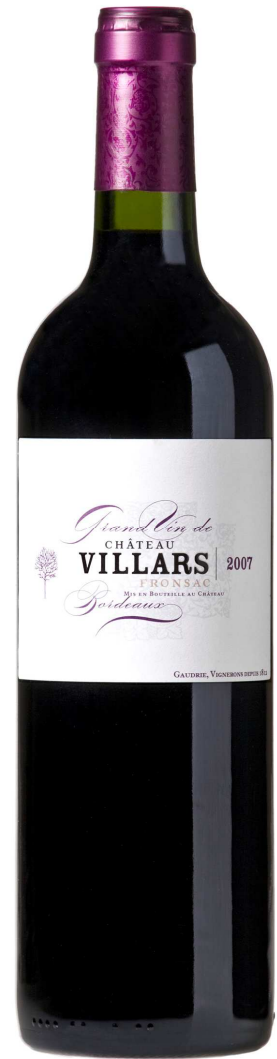


CHÂTEAU VILLARS

2007



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	20 hectares
PRODUCTION:	62,000 bottles
SOIL:	Clay and limestone
AGE OF VINEYARD:	37 years
GRAPE VARIETIES:	62 % Merlot Noir 28 % Cabernet Franc 10 % Cabernet Sauvignon
VINIFICATION:	Manual harvest from September 25 to October 8 Traditional 26-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 Bottled in March 2009
CHARACTERISTICS:	Guide Hachette 2011 * "Thierry Gaudrie used to be an oenologist-consultant in the Blaye-area, when he returned to the family estate in 1991. Since then, he contributed a lot to the undeniable reputation of this wine which today belongs definitely to the greatest wines of Fronsac. His 2007 delivers discreet perfumes of blackberry and blackcurrant, in harmony with an elegant wood aroma. The full bodied and round mouth goes with a rich tannin which will become suppler in the final. This is a wine to keep, to enjoy in two to five years with a loin of lamb. The second wine of the estate, Ch. Moulin Haut Villars , with cherry and spicy aromas, is selected, too. "
FOOD MATCHES:	Duck with olives, Stuffed and braised rabbit, Filet mignon with figs Serving temperature: 16 °C Peak: 2011 to 2019