

# CHARME de VILLARS

## 2008



<b>COMMUNE:</b>	Saillans
<b>APPELLATION:</b>	Fronsac
<b>PHILOSOPHIE:</b>	“Prelude” to the discovery of Château Villars
<b>PRODUCTION:</b>	8.900 bottles
<b>SOIL:</b>	Clay and limestone
<b>AGE OF VINEYARD:</b>	20 years
<b>GRAPE VARIETIES:</b>	100 % Merlot Noir
<b>VINIFICATION:</b>	Manual harvest on October 1 <sup>st</sup> and October 2 <sup>nd</sup> . Traditional 24-day maceration with twice-daily pump-overs Fermentation temperature: 28 °C
<b>MATURATION:</b>	100 % barrel-aged for 12 months, 30 % new oak Bottled in March 2010.
<b>CHARACTERISTICS:</b>	For celebrating the round and supple Merlot which expresses itself on the special soil of Villars, we felt like sharing the elegance of this wine with you. It gets the same barrel aging and the same attentive care as its model. The difference is its origin: it was made only out of Merlot grapes, which were chosen for their finesse, elegance and their harmony. A fine and sensual wine which will charm you from its youth on and will embellish even your most sophisticated meals.
<b>FOOD MATCHES:</b>	For all relaxing moments, goes with snacks, delicatessen, cheese ... Serving temperature: 16 °C Peak: 2011 to 2014.