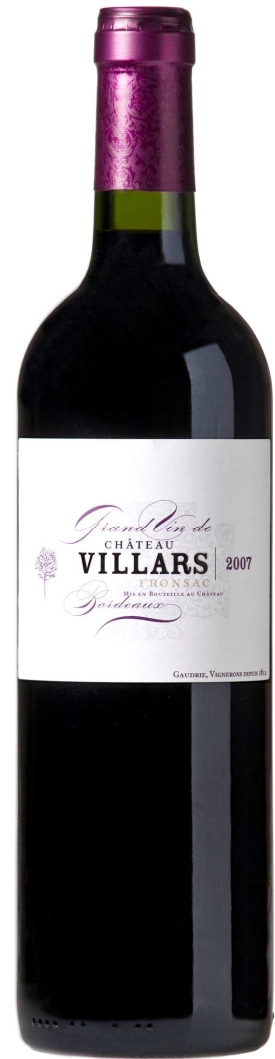


CHÂTEAU VILLARS

2008



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	20 hectares
PRODUCTION:	66,000 bottles
SOIL:	Clay and limestone
AGE OF VINEYARD:	38 years
GRAPE VARIETIES:	75 % Merlot Noir 17 % Cabernet Franc 8 % Cabernet Sauvignon
VINIFICATION:	Manual harvest from September 29 to October 15 Traditional 27-day maceration with twice-daily pump-over Fermentation temperature: 28 °C
MATURATION:	100 % barrel-aged for 12 months, 30 % new oak Origin of oak: Allier Bottled in March 2010
CHARACTERISTICS:	Guide Hachette 2012 * This winery belongs to the same family since two centuries and has been managed for twenty years by the oenologist Thierry Gaudrie. The colour of its 2008 is clear and deep. The subtle bouquet reminds us of red fruit, spices and vanilla. The tannins were extracted with acuteness and back up a long, fruity and harmonious palate. This wine can be tasted now or within three or four years. The Moulin Haut Villars 2008 is quoted for its freshness and intensiv fruit.
FOOD MATCHES:	Bean cassoulet, Venison stew with mushrooms, Grilled châteaubriand Serving temperature: 16 °C Peak: 2015 to 2023.