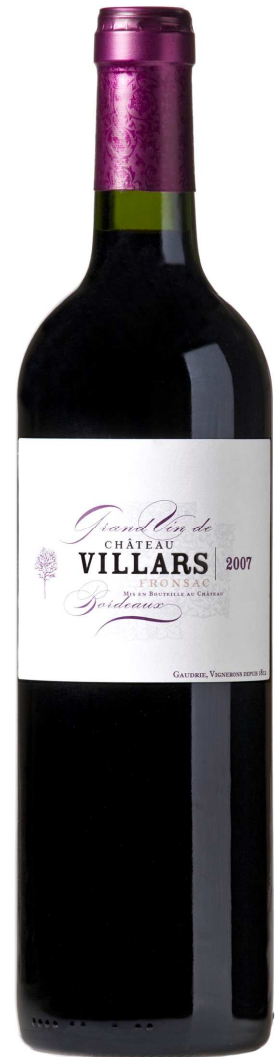


CHÂTEAU VILLARS

2009



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	20 hectares
PRODUCTION:	100,700 bottles
SOIL:	Clay and limestone
AGE OF VINEYARD:	39 years
GRAPE VARIETIES:	77 % Merlot Noir 17 % Cabernet Franc 6 % Cabernet Sauvignon
VINIFICATION:	Manual harvest from September 21 to October 8 Traditional 26-day maceration with twice-daily pump-over Fermentation temperature: 28 °C
MATURATION:	100 % barrel-aged for 13 months, 30 % new oak Origin of oak: Allier Bottled in March 2011
CHARACTERISTICS:	Guide Hachette 2013 "This beautiful Fronsac-winery, founded two centuries ago, confirms again its talent with this cuvée out of 77% Merlot, 17% Cabernet franc and some Cabernet Sauvignon. The deep ruby-red wine has got a fine nose with ripe red fruit and spices. From the very beginning on a very pleasant mouth which is full bodied and well balanced between softness and freshness. Already a very nice wine but which you can keep for three to ten more years. Thierry Gaudrie, the wine maker, recommends it to Coq au Vin. "
FOOD MATCHES:	Herb-roasted lamb, Rack of veal provençal style Serving temperature: 16 °C Peak: 2015 to 2025.