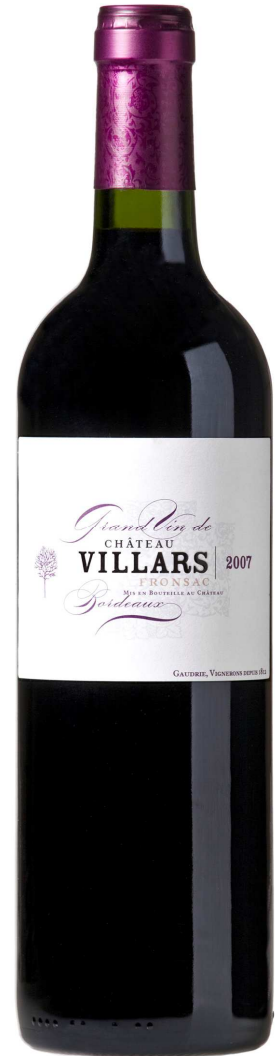


# CHÂTEAU VILLARS

## 2012



<b>COMMUNE:</b>	Saillans
<b>APPELLATION:</b>	Fronsac
<b>VINEYARD SURFACE:</b>	20 hectares
<b>PRODUCTION:</b>	57,000 bottles
<b>SOIL:</b>	Clay and limestone
<b>AGE OF VINEYARD:</b>	34 years
<b>GRAPE VARIETIES:</b>	76 % Merlot Noir 21 % Cabernet Franc 3 % Cabernet Sauvignon
<b>VINIFICATION:</b>	Manual harvest from Oktober 1 <sup>st</sup> to Oktober 16. Traditional 24-day maceration with twice-daily pump-over Fermentation temperature: 28 °C
<b>MATURATION:</b>	100 % barrel-aged for 12 months, 40% new oak Origin of oak: Allier Bottling : April, 10 <sup>th</sup> , 2014
<b>CARACTERISTIQUES:</b>	A little climatic miracle...! After a nice start of an ideal spring the weather turned fresh and humid until the middle of July – and our spirits were low. August and September brought back sun and heat, so they gave the missing energy to the vines in order to ripen and refine the beautiful grapes which were ready to harvest in the beginning of October. Indeed, the quantity is very small, but who will care about that in some years time, when we will taste such a wonderful outcome!
<b>FOOD MATCHES:</b>	Serving temperature: 16 °C Peak: 2016 to 2024