

# CHÂTEAU VILLARS

## 2007



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| <b>COMMUNE:</b>          | Saillans   |
| <b>APPELLATION:</b>      | Fronsac  |
| <b>VINEYARD SURFACE:</b> | 20 hectares  |
| <b>PRODUCTION:</b>       | 62,000 bottles   |
| <b>SOIL:</b>             | Clay and limestone   |
| <b>AGE OF VINEYARD:</b>  | 37 years   |
| <b>GRAPE VARIETIES:</b>  | 62 % Merlot Noir<br>28 % Cabernet Franc<br>10 % Cabernet Sauvignon   |
| <b>VINIFICATION:</b>     | Manual harvest from September 25 to October 8<br>Traditional 26-day maceration with twice-daily pump-over<br>Fermentation temperature: 28 °C |
| <b>MATURATION:</b>       | 100 % barrel-aged for 12 months, 30 % new oak<br>Bottled on March, 10 <sup>th</sup> , 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 undeniably excellent 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  
Drinking window: 2011 to 2019