

# CHATEAU VILLARS

## 2010



<b>COMMUNE:</b>	Saillans
<b>APPELLATION:</b>	Fronsac
<b>VINEYARD SURFACE:</b>	20 hectares
<b>PRODUCTION:</b>	78,000 bottles
<b>SOIL:</b>	Clay and limestone
<b>AGE OF VINEYARD:</b>	40 years
<b>GRAPE VARIETIES:</b>	83 % Merlot Noir 14 % Cabernet Franc 3 % Cabernet Sauvignon
<b>VINIFICATION:</b>	Manual harvest from September 27 <sup>th</sup> to October 14 <sup>th</sup> . Traditional 27-day maceration with twice-daily pump-over Fermentation temperature: 28 °C
<b>MATURATION:</b>	100 % barrel-aged for 13 months, 35 % new oak Bottled on May, 31 <sup>st</sup> , 2012.
<b>CHARACTERISTICS:</b>	<b>Guide Hachette 2014*</b> "In 2012, the Gaudrie-family celebrated their 200 years of presence at this 30 ha winery. Here, quality wines are produced regularly: 2010 is full of character, with an intensive nose of ripe fruit (cherry, plum) and tobacco, as well as a slight, not unpleasant vegetal touch. The mouth is dense, strong and generous. It is supported by a powerful tannin which will guarantee a long ageing to this wine (at least three to five years). The <b>Château Moulin Haut Villars 2010</b> , elegant, round and silky, deserves a star, too. You can enjoy it a little younger."
<b>FOOD MATCHES:</b>	Wild boar roast, Grilled suckling pig, Rib of beef Serving temperature: 16 °C Drinking window: 2017 to 2028

